Provisional Provision Cr

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 99

OCTOBER 8, 1938

Number 15



PUT THAT MAGIC TOUCH INTO YOUR MEAT PRODUCTS WITH

Staley's SOYFLOUR

A.F.STALFY MEG. CO. DECATUR ILL.



To the constantly growing list of Sausage Makers who are turning to the increased efficiency of the

New Buffalo Self-Emptying Silent Cutter for more profitable sausage production is added still another famous name. Famous both for fine quality sausage products and for sound business judgment.

We consider it a fine tribute that, in equipping their new air-conditioned Kalamazoo plant, Peter Eckrich & Sons chose Buffalo machines throughout. And we congratulate them on being among the first to take advantage of the new air-conditioning methods. We wish them every success.

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THE NATIONAL PROVISIONER

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



MEMBER



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Daily Market Service

(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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Meat Products in Printed SYLVANIA-cellophane Make an Effective Display



Printed SYLPHRAP*-Sylvania cellophane is used for displaying the fine, appetizing texture of bacon and other meats, and it gives effective advertising to brand or trade names. ¶ SYLPHRAP also protects the product from soil of handling. Being fully grease-proof it remains clear and transparent. ¶ SYLPHRAP

is odorless and does not allow the enclosed product to become contaminated. Housewives know that meats wrapped in SYLPHRAP may be kept in the original wrap in the refrigerator until consumed. ¶ Meat products wrapped in SYLPHRAP. Sylvania cellophane have a distinct sales advantage.

May we send you the names of our SYLPHRAP printing converters?

Reg. U. S. Pat. Off.

Manufactured since 1929 by

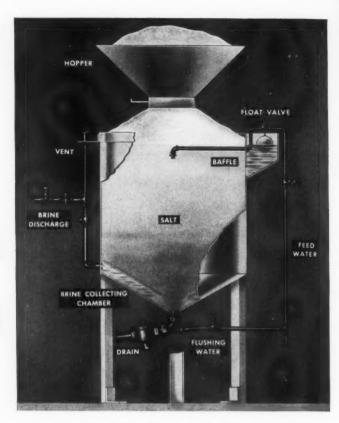
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A SIMPLE DIAGRAM OF 4 BRINE MAKING ECONOMIES



Everyone who can read diagrams can see at once how to save in 4 ways with the Lixate Process. Follow these simple steps:

- Salt is stored in the hopper—built to hold any desired quantity. You handle salt only at long intervals. This, you see, cuts down your costs of handling salt.
- Brine making is automatic. Salt flows to the Lixator by gravity. Fresh water flows through the salt, becoming fully saturated brine, selffiltered to be pure and crystal clear. This cuts down the cost of mixing brine.

These four major economies are yours the day you install the Lixate Process. With them you gain other advantages. You get a uniform brine—always fully saturated. You gain in cleanliness throughout the plant—eliminating the fuss and muss of mixing brine by hand. You get an assured sup-

- Brine discharge is automatic, by gravity flow to a storage tank of desired capacity, or direct to pickling or curing vats. This cuts the cost of handling brine.
- 4 No waste! Automatic action cuts down waste and saves, by packers' actual experience, as much as 10% to 20% in the amount of salt used. This saving in quantity of salt required is added to economies in making brine.

ply of brine, for the Lixate Process operates automatically to keep an adequate supply always on hand. It costs nothing to have a Lixate Engineer call and show you how you can gain these four economies, with all the other Lixate advantages, in your own plant. Write for the Lixate Book.

UNUSUAL INSTALLATION

In the plant of Bloch and Guggenheimer, Inc., Riverhead, N. Y., Lixate Brine is used for salting pickles. Note how the Lixator has been installed so that the pure, saturated Lixate Brine can flow direct, by gravity, to the pickling vats. Lixate Installations can fit any structural or operating requirements.





FOR MAKING BRINE INTERNATIONAL SALT CO., INC.

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PAPER FOR MEAT PACKERS

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FOR YOUR BOLOGNA CASING PROBLEM

PROBLEM: Which kind of casing will make my product taste best?

SOLUTION: Natural Beef Bungs — because they do a better job of keeping in rich meat juices and preventing your sausage from drying out.

PROBLEM: Which kind of casing will make my product look best?

SOLUTION: Natural Beef Bungs again — because they have a naturally appetizing appearance that can't be imitated; because they hold your Bologna in good shape—keep it fresh and firm for a longer time.

PROBLEM: How can I cut my costs?

SOLUTION: Use *Natural* Beef Bungs. Sausage manufacturers everywhere report savings with Armour Casings.

PROBLEM: Which are the best *Natural* Beef Bungs?

SOLUTION: We think Armour's are — because Armour's Beef Bungs are always highest quality, uniformly graded to size, and free from imperfections of any kind. Give your next order to your local Armour Branch House.

ARMOUR AND COMPANY

CASING DEPARTMENT . UNION STOCK YARDS . CHICAGO

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THE NATIONAL PROVISIONER The Magazine of the Meat

OCTOBER 8, 1938

Packing and Allied Industries

Fifty Years in Meat Packing

HEN a meat packing concern celebrates its 50th anniversary in business, that is news for the meat industry. Cudahy Brothers Co., Cudahy, Wis., passed its 50th milestone in business on October 1, 1938, and has always ranked as one of the important concerns of the in-

The name of Cudahy has long been associated with meat packing in the United States. The branch of the family which maintained its business headquarters in Wisconsin later built its plant at the town of Cudahy and developed that modern industrial and residential city about 7 miles south of Milwaukee.

The Cudahy family emigrated from County Kilkenny, Ireland, in 1849. The grandfather, who was the head of the family at that time, had a pottery business there. Conditions in Ireland at that time

were in a very depressed state and the period has been referred to in history as the famine years. The two older sons, Michael and John, became expert butchers in their youth, won championships at picnic slaughter contests and thus made considerable money to help out the family fortunes.

Early History of Founders

Later Michael Cudahy went into the plant of the Layton Packing Co., in Milwaukee's "packingtown" in the Menominee valley. He soon graduated to the position of board of trade inspector of Milwaukee packing plants, and in 1868 was made superintendent of the

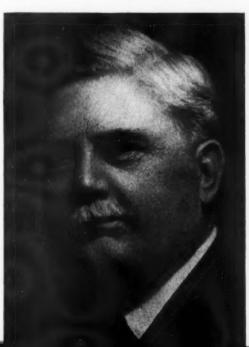
Cudahy Bros. Co. Celebrates Its Golden Anniversary in the Meat Industry

Plankinton plant, owned and operated by John Plankinton, who had started his business in Milwaukee in 1844.

Plankinton had conducted this business alone until 1850, when he became associated with Frederick Layton, and the firm was known as Layton & Plankinton. This partnership continued until 1861, when it was dissolved on the retirement of Mr. Layton. For three years Mr. Plankinton conducted the business alone again and then joined in partnership with P. D. Armour, when the firm became known as Plankinton & Armour. This partnership continued until 1884; it was dissolved when Mr. Ar-

mour established Armour and Company, and the firm was once more re-organized. this time under the name of John Plankinton & Co. Meanwhile, Michael Cudahy had decided to cast his lot with the packing industry in Chicago and later at other Western points.

PATRICK CUDAHY, FOUNDER



A Milwaukee Native

Patrick Cudahy, said to have been the philosopher of the four illustrious brothers - Michael, John, Patrick and Edward-lived and died in Milwaukee. When Michael went to Chicago, Patrick succeeded him as superintendent of the Plankinton plant. This was in 1874, and the salary was \$1,600 per annum. About this time the packing industry passed from a barreled



FIRST PLANT OF CUDAHY BROS.—1888

This drawing shows the packing plant taken over by Cudahy Bros. from John Plankinton & Co. in 1888. It was located in the Menominee valley, in Milwaukee's packingtown.

pork to a cured meat business, and Patrick met the change with so much success that Plankinton gave him a sixteenth interest in his business. It was then that the company was known as John Plankinton & Co.

This partnership existed for four years. On October 1, 1888, Mr. Plankinton retired and the new partnership of Cudahy Brothers came into existence, taking over the good will of the Plankinton firm that the Cudahys had done so much to establish and maintain.

Cudahy Brothers at that time consisted of John and Patrick Cudahy, with Patrick the resident member and business manager of the firm. In 1892 the company reported the largest business in its history. Trade connections had been made in every important city in the United States and Canada and the

markets of London, Liverpool, Hull, Bristol, Glasgow, Dublin, Hamburg, Stockholm and Christiania received its products. The company's telegraph and cable office connected "with all the inland and cable systems of the Continent."

Start of Cudahy Bros. Co.

In 1893 the firm was incorporated under the name of Cudahy Brothers Co. Prior to this there had been agitation in Milwaukee against a packing center in the heart of the city, and Patrick Cudahy conceived the idea of building a new and modern plant in a location better suited for natural business expansion. The plan was to have all the packing plants grouped at a common center outside the city limits, with a large stockyard to serve all. The other packers

remained in Milwaukee, but Patrick Cudahy carried out his idea and established a new plant at a point about 7 miles south of Milwaukee. Fift

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IN FATHER'S FOOTSTEPS

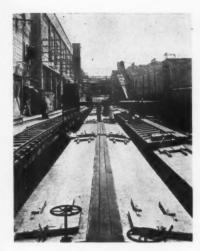
Michael F. Cudahy, son of the founder and first president of Cudahy Brothers Co., succeeded to the presidency in 1919, on the death of his father, Patrick Cudahy.

A townsite containing some 700 acres was acquired and construction of the packing plant begun. Cornerstone of this new plant was laid on August 15, 1892, and operation was begun in 1893 in one of the most serious periods of economic distress ever experienced in this country. For four or five years the company passed through difficult times but weathered the storm, secured a firm foothold in both the domestic and export trade, especially with the United King-



AERIAL VIEW OF PRESENT CUDAHY BROS. CO. PLANT

The plant of Cudahy Brothers Co. at Cudahy, Wis., is one of the most modern in layout, equipment and management to be found anywhere in the meat industry.



52-CAR LOADING DOCK

Fifty-two cars can be loaded at a time at the Cudahy Bros. Co. plant, 26 on each track. Enclosed loading docks opening off the coolers make for speedy handling.

dom, and made steady progress from that time forward.

John Cudahy was not active in company management, although he retained his interest at all times and lent counsel and encouragement.

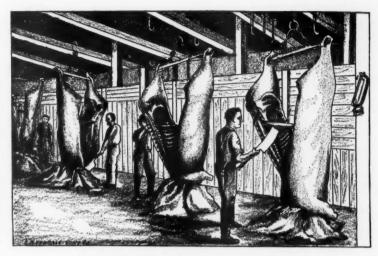
Another Michael Carries On

As the company celebrates its golden jubilee Michael F. Cudahy, son of the founder, is its president. Mr. Cudahy entered the company 30 years ago, and was elected treasurer and member of the board of directors in December, 1908. In 1909 he was made vice-president and in 1913 assumed executive management of the business. The World War interrupted his business career, as he served his country abroad as an officer in the American expeditionary forces. He became president on the death of Patrick



PACKING DRIED BEEF

In this section of the dried beef packing room operators are filling 2-oz. tins, a new copyrighted Cudahy Bros. Co. package which is meeting popular acceptance.



OLD AND NEW BEEF DRESSING METHODS

ABOVE—Early cattle dressing methods at Cudahy Bros. Co. plant. Equipment was limited and methods of handling crude.

BELOW—Scene in cattle killing department of present plant, showing carcasses on a moving rail and a moving viscera table in foreground. Here modern equipment, layout and method of operation insure maximum efficiency without waste.



Cudahy in 1919. Both during the period of his management and of his presidency, Mr. Cudahy has followed the sound principles laid down by his father.

A unique feature of the Cudahy plant of 50 years ago was what might be termed a "hog hotel." Hogs for slaughter were not kept in open yards or pens but in a 5-story house with a capacity of 10,000 live hogs. The house was supplied with water from an artesian well, flowing at the rate of 200 gals. per minute. The hogs remained in this house before they were slaughtered "until their joints are thoroughly rested, thus avoiding all ordinary chances of the meat being tainted," an early history of the company states. During the winter season an average of 5,000 hogs was

slaughtered daily and in the summer about 1,700 daily.

An Early "Hog Hotel"

After slaughter the hogs were left in the hanging room, which had a perforated floor and roof, the holes being opened when the weather was heavy or murky to permit free air circulation. This was to "remove the animal heat, leaving the carcass in a dry, cool condition." From the hanging room the hogs were transferred to the refrigerator on an overhead tramway, "to which they were suspended by the hind legs." They remained in the refrigerator 48 hours and then went to the cutting room.

From the cutting room the various cuts were transferred to the packing



BACON SLICING AT CUDAHY BROS.—THEN AND NOW

Popularity of sliced bacon has resulted in great expansion of this department in the Cudahy Bros. Co. plant.

ABOVE—Scene in the early days of the bacon slicing department. This is in sharp contrast to the scene below, where new equipment, economical methods of handling and ideal working conditions are evident.

BELOW-Modern bacon slicing operations. At the far end of the room are U. S. slicing machines, from which the bacon moves along to the weighers and packers, is packaged in half-pound and pound lots and then packed in cartons ready for shipment. Here trim, smart looking girls in comfortable uniforms contrast with the workers in heavy clothes in the earlier day.



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rooms "through spouts or chutes." Here all kinds of barreled meats were packed and the barrels were then placed in the refrigerator until meats were cured. Pork in barrels was sometimes held there for three months and cured hams about 100 days before being offered to the consumer.

The beef department of that early plant was reported to be of the "most modern plan, equipped with all the latest appliances for keeping the meat in a neat, cool and wholesome condition." The beef was hung "on roller hooks attached to a shifting rail" and was loaded directly into railroad cars "which run up to the doors of the building."

Sausage Quality an Early Rule

The sausage department of this early plant was presided over by Carl Zinner, "a man who made a fine reputation for himself as a sausage maker in Hamburg, Germany, and we induced him to come all the way to Milwaukee to take charge of this branch of our business." In describing the sausage department an 1892 report of the company stated that "we make sausage in every style and size known to the modern trade, and of so fine a quality that those who receive one order from us invariably remain our regular customers."

This same high regard for quality has been maintained through the years, and at the present time the company has a large staff of technicians in its extensive laboratories who serve not only its canning departments, but exercise laboratory control over all plant operations.

The Present Plant

Present plant of the Cudahy Brothers Co. has an annual slaughtering capacity of 750,000 hogs, 100,000 cattle, 100,000 sheep and 200,000 calves. The company's loading docks have a capacity of 52 cars. Capacity of the beef cooler is 1,200 head; hog cooler 5,00 head; dry salt cellars 5,000,000 lbs.; sweet pickle curing rooms 5,000,000 lbs. Annual turnover of the latter is approximately 35,000,000 lbs.

The quick-freeze freezer can handle 150,000 lbs. of product every 12 hours. Cudahy Brothers Co. is reputed to have been the first meat packing plant to install the modern "sharp freezer," which makes possible the retention of the natural bloom of the meat by exposing it to temperatures as low as 60 degs. below zero. (See description in The NATIONAL PROVISIONER of May 10, 1930.)

In 1893, when operation of the new

LABORATORY CONTROL

One of the most important departments of Cudahy Bros. Co. is the laboratory. Here chemists, bacteriologists and home economists experiment with and check all new products and maintain control over all manufacturing operations throughout the plant.



PEACOCK CANNED MEATS IN THE MAKING

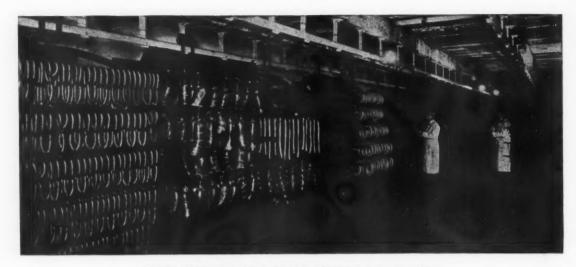
This view in the vacuum-cooked meat division shows preparation of some of the 20 varieties of vacuum canned meats and meat products, the trade in which has become extensive since inauguration of this department in 1928.



SEWED CASINGS PRODUCED IN LARGE VOLUME

Although Cudahy Bros. Co. has produced sewed casings for a number of years, installation of modern equipment has made possible production on a large scale. The company supplies sewed casings to sausage manufacturers throughout the country.





MANY VARIETIES OF SAUSAGE FEATURE CUDAHY LINE

This section of the sausage storage cooler in Cudahy Bros. Co. plant gives some idea of the volume and wide variety of products handled. Millions of pounds of sausage are made annually by the company.

plant at Cudahy began, from 700 to 900 persons were employed. In 1938 the average number of employes is 1,600. Average wage paid during 1893 was \$1.10 per day of 8 hours. Laborers received 15c to 17c per hour, carpenters 25c and masons 35c. Out of such wages employes purchased their homes in the new community. This appears in striking contrast with present-day wages and buying power.

Variety of Operations

In addition to its extensive operations in fresh and cured meats, present-day plant operations include production of sliced bacon, dried beef and canned meat products. All of these are produced on a very large scale, and new products are being developed constantly. Several hundred varieties of meat products are manufactured at the present time.

In the canned meat department, for example, with its laboratories and experimental kitchen, new products are brought out ander rigid laboratory control. Here chemists, bacteriologists and dieticians combine their knowledge and skill in the development of desirable canned meats. Weeks, months and sometimes years elapse before a new product is passed as fully satisfactory, and only after exhaustive tests are new products offered to the consumer.

The company's vacuum-cooked meat division, started in 1928, has shown

rapid expansion. During the first year only four products—spiced ham, spiced luncheon meat, cooked pork loin and whole hams prepared with champagne—were offered for sale. The following year ox tongue and pork luncheon tongue were added, and at the present time 20 products are packed by the vacuum process, both in tin and in glass. In 1929 the canning division employed approximately 17 persons; in 1938 there are 71 employes in this division. Volume increased from 20,000 lbs. weekly to 250,000 lbs. weekly.

Dried Beef and Casings

Another product on which the company has established a wide reputation



WHERE DRY SALT MEATS ARE CURED AND STORED

Huge dry salt cellars in Cudahy Brothers Co. plant provide ample space for both curing and storage of dry salt meats. When hog supplies are normal the company's turnover in this department is an important factor in the business.



DRY SAUSAGE IS CUDAHY BROS. SPECIALTY

Dry and semi-dry sausage totaling several million pounds is turned over annually in this air and humidity-controlled dry room.

is dried beef. This department comes under the same supervision as the canned meats division. Thousands of pounds of sliced dried beef are produced weekly, packed in glass, tins, cartons and in transparent wrappers. Analyses of all kinds are run on each and every lot of dried beef put into production.

New equipment in this department has increased efficiency materially. This

includes new slicers, conveyors and closing machines. The company's new 2-oz. tin of sliced dried beef is a copyrighted idea that is reported to be meeting immediate trade acceptance.

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An important byproduct development is in the production of natural casings, of which large quantities are sold annually. Although the company has been producing sewed casings for approximately 15 years, new developments have made possible broad expansion of this department and sewed casings are produced on a large scale. A total of 1,500,000 lbs. of sewed and other natural casings was sold last year, the product moving to sausage manufacturers throughout the Best known meat product brands of the company are Peacock and Jack Spratt, while White Champion lard and Snowball shortening are equally well known in the shortening trade. Many attractive labels and much eye-catching merchandising and promotion have been done, with the peacock in full display.

Progress of Cudahy Brothers Co. over its long period of operation has been



QUALITY EMBLEM

The peacock in full display has been made famous by Cudahy Bros. Co. as a quality brand emblem. This figure lends itself to many types of effective advertising and promotion. achieved through its policy of cooperation with its employes and those associated with it. One of the oldest men in point of service with the company said recently, "It's wonderful to look back over the years and see how Patrick Cudahy mastered the multifold problems presenting themselves from time to time. In the panic of 1893, when the plant was under construction, while thousands of firms went under through failure, Mr. Cudahy stuck fast, and their credit always remained as good as that of the United States mint, because they never slipped up on their obligations."

At the time of its 50th anniversary officers of Cudahy Bros. Co. are Michael F. Cudahy, president and general manager; George A. Billings, vice-president and assistant to Mr. Cudahy; and J. L. Crittenden, secretary-treasurer.

U. S. MEAT INSPECTION FILM

Announcement of a new film strip on meat inspection was made recently by the U. S. Bureau of Animal Industry. In this connection the Bureau recalled that meat inspection found its origin in the demand of foreign countries that meat from the United States carry official evidence that it came from healthy animals. In 1890 Congress established a meat inspection service. Shortly afterward it was broadened to apply to all slaughtering establishments that prepare meat foods for interstate—as well as foreign—trade.

The present meat-inspection law was enacted in 1906. This law still further extended the federal meat inspection to include all meats and meat food products of establishments that ship their products in interstate or export trade. However, the law exempts farmers from federal inspection, and to some extent local butchers and meat dealers who ship their products across state lines in serving their own customers. Any meat business entirely within the boundaries of a state is exempt. It works out that about two-thirds of the country's meat supply receives federal inspection.

There are seven essential parts to federal meat inspection, the Bureau stated. These are: sanitation of the establishment, inspection before slaughter, post-mortem inspection, products inspection, laboratory inspection, disposal of condemned material, and labeling.

Fifty years ago there was no federal meat inspection. Today, the United States Department of Agriculture inspects about 70,000,000 meat animals annually. Each of these food animals immediately before and at the time of slaughter receives a thorough inspection by one or more trained veterinarians—graduates of accredited colleges.

Watch Classified page for good men.

PACHER REJECTS C. I. O. PROPOSAL

Can't Make Agreement Covering All Plants

A PROPOSAL for a conference by the Packing House Workers Organizing Committee, an affiliate of the C. I. O., to negotiate an agreement covering wages, hours and employment conditions in all plants of Armour and Company, has been rejected by the company.

Replying to the proposal, president R. H. Cabell, indicated that the company will continue to deal with its employes through local bargaining units in conformity with its obligations under the National Labor Relations act.

In a letter to Van A. Bittner, chairman of the C. I. O. group, president Cabell outlined the company's position as follows:

Packer's Attitude

"You must appreciate that any such agreement would give the C. I. O. exclusive right to represent all Armour employes, and it is not clear to us how we could comply with your request without violating our obligations under the law, as well as the rights of employe organizations and individual employes not identified with your organization.

"We have never exercised any restraints on our employes with respect to their labor organization affiliations. Even before enactment of the National Labor Relations act this company never made either membership or non-membership in any labor organization a condition of employment.

Conform With Labor Act

"It is and has been our policy and practice to bargain collectively with the chosen representatives of our employes in appropriate bargaining units, as provided by the National Labor Relations act. At this time we are dealing with the accredited representatives of unions affiliated with the C. I. O. in eight of our thirty-one packing plants, where they have either been certified or recognized as bargaining agents.

"We are also dealing with the accredited representatives of unions affiliated with the A. F. of L. in the plants where they have been certified or recognized, and in other plants we are dealing with bargaining organizations not affiliated with either the C. I. O. or the A. F. of L. but which have demonstrated they represent the majority of our employes.

"Armour and Company is paying the highest wages in its history—perhaps

higher than are justified under existing conditions. Our hourly rates are now as high or higher than those paid in most other industries. Our minimum rates are much higher than the base rates provided in the Fair Labor Standards (Wage and Hour) act. The hours of labor are reasonable and well within the limits prescribed by that statute.

Working Hours Stabilized

"In planning our work every effort is made to give the maximum number of employes as nearly forty hours' work per week as is possible. Our business depends upon agriculture, and naturally we are governed in our operations by the way in which livestock comes to market. Necessarily, there are daily fluctuations in the volume of work to be done.

"The company has applied fair and reasonable policies governing seniority in lay-offs and rehiring, as we believe in protecting the right of employes who may be laid off.

Liberal Employe Policies

"We have a liberal vacation policy which permits eligible employes to choose between taking actual time off from work for rest and recreation with pay, or continue working and draw vacation pay in addition to their regular

CONVENTION

Number

COMPLETE official report of the 33rd annual convention of the Institute of American Meat Packers, including proceedings, description of exhibits and other events—fully illustrated—will appear in the Official Packers' Convention Number of THE NATIONAL PROVISIONER following the convention.

Extra copies of this Packers' Convention Number must be ordered in advance. Price, single copies, 75c each. Five copies or more, 50c each.

Fill out and return coupon below if extra copies are desired.

The National Provisioner 407 So. Dearborn St., Chicago.

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pay. Under this rule vacations given to hourly employes during the year 1938 will result in the company paying out to plant workers approximately \$1,000,000.

"We have encouraged and made possible the maintenance of sickness and death benefits, credit unions and other organizations looking toward the promotion of thrift and economic security for our people.

"We maintain safe and healthful conditions of work and provide first aid and medical service for our employes when necessary. We provide sanitary, well-lighted and ventilated work rooms, clean dressing rooms, wash and shower facilities and lunch rooms where wholesome meals can be obtained at reasonable prices. The sanitation of our plants is under control of the U. S. Bureau of Animal Industry.

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"We do not believe there are any issues of importance between the company and its employes at the present time, but if there are they can best be solved locally and through established local bargaining units.

"Operations cannot be standardized in all plants, for the reasons that buildings and facilities differ, raw materials differ, receipts of live animals vary, and personnel differs, but in all our plants we undertake to operate with the interest of the employes, stockholders and the public in mind, with fairness to all.

. "Having all these things in mind we cannot see at this time that any purpose would be served through a conference with your committee, such as you suggest, and for the purpose suggested. However, we stand ready at all times to confer with employes or their representatives at any plants and to give full consideration to any specific grievances at those plants.

"We are glad to note your expressed desire to protect the rights of the company and of the public, and we assume this latter includes employes who are not affiliated with your organization. In this spirit we join heartily."

MEAT INSPECTION CHANGES

Recent changes in federal meat inspection are reported as follows:

Meat Inspection Granted.—Kline-Geller Co., Inc., Brooklyn, N. Y.; Tru-Soup Products Co., New York City.

Meat Inspection Withdrawn.—Armour and Company, 901 Girard ave., Philadelphia; Armour and Company, 7 Lewis st., Binghamton, N. Y.; Wilmington Provision Co., 416 Morse st., Washington, D. C., and Director's Sausage Co., Inc., Washington, D. C.

Meat Inspection Extended.—Armour and Company, Chicago, to include Columbus Packing Co.; Wilmington Provision Co., Wilmington, Del., to include Jos. Phillips Co.

ENTERTAINMENT FEATURES FOR PACKERS' CONVENTION

AS A climax to a rounded program of sectional meetings, convention sessions and social events, the thirty-third convention of the Institute of American Meat Packers will close on October 25 with the Annual Dinner in the Grand Ballroom at the Palmer House.

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Among the most popular and colorful events on the five-day convention program, the Annual Dinner this year will be a blend of delicious food, sparkling music and harmonious singing which will serve as background for an address by a speaker outstanding in the field of science and research—Dr. Robert Andrews Millikan, director of the Norman Bridge Laboratory of Physics, and chairman of the Executive Council of the California Institute of Technology, Pasadena, Calif.

Dr. Millikan is a world-renowned physicist. Educated in America and Europe, he has received degrees from universities in this country, Germany, England, Ireland, France, Poland and several other countries. He has been honored by many scientific societies and organizations for outstanding work in physics, probably the most notable of these awards being the Nobel Prize which he received in 1923. Author of many books of science, Dr. Millikan also has established for himself a reputation as a speaker and lecturer.

The Institute's annual dinners have been one of the highlights of the entertainment side of Institute conventions. This year's dinner will be no exception. A well-known orchestra conducted by James Kozak will furnish music and entertainment throughout the entire course of the dinner and at various other spots on the program. One of the features of the evening will be songs by the Chicago Mendelssohn Choir. This club, long a favorite for its vocal arrangements, is the oldest of its kind in Chicago, being made up of a group of business men whose common bond is their love for music.

A 16-year old girl who recently startled Chicago's music world with her voice—Bernice Freeman—will sing several operatic numbers. A student at Northwestern University, until a year ago she did not realize she had a singing voice. She probably will appear with the Chicago Civic Opera Company during the coming season.

Dinner Dance Features

But Tuesday evening is not the only spot which is gay and entertaining on this year's convention schedule. On Monday evening the Institute has arranged for a dinner dance featured with gay and sparkling entertainment. The program will be headed by Charles Gaylord and his orchestra. Mr. Gay-

lord and his band have appeared for several seasons in the famous Empire Room of the Palmer House, and his orchestra is well known through the Middle West as one which features many novelty arrangements.

The Institute is fortunate in obtaining many of the headline acts of the regular Gold Coast Room floor show. The famous dance team of Elaine and Barry, who are playing a return engagement after a successful season last winter at the Drake, are top liners on the evening's bill. They have become famous for their waltzes, tangoes, rhumbas and other styles of ball room dancing.

Stage Full of Jitterbugs

During these days of swing music and shrilling clarinets what could be more appropriate than a stage covered with jitterbugs? The Drake is featuring nine of them this season, and Institute members and guests will have an opportunity to see jitterbug arrangements of the Shag, Big Apple, Lambeth Walk, and how five boys and four girls interpret "Flat Foot Floogie" and "A Tisket, A Tasket" with their feet. Six glamour girls known to regular patrons of the Gold Coast Room as the "Hollywood Ingenues" will entertain with several novelty dance acts. Jack Stark, an acrobatic dancer, also is on the program.

But as entertaining as the gay side of this convention will be, it also must have its serious side. Regular convention programs will feature talks and discussions by prominent men in the livestock producing and meat packing



FOUR HAPPY JITTERBUGS

One of the features of the Monday night dinner dance entertainment.



NOBEL PRIZE WINNER

Dr. Robert A. Millikan, California Institute of Technology speaker at the annual Institute dinner.

industries and the United States Department of Agriculture.

Convention Speakers

Naturally the meat packers' partners—the livestock producers—always have something of interest to say at Institute conventions. This year Hubbard Russell, president of the American National Live Stock Association, will discuss the status of the beef cattle industry. Mr. Russell will appear at the Monday morning session of the convention.

The meat packer's other partner in the livestock and meat industry—the retail meat dealer—has made some very decided changes in methods of merchandising meat products. Recent developments in meat retailing naturally affect business in the meat packing industry. George Steindl, president of the National Association of Retail Meat Dealers, and a successful meat merchandiser in Chicago, will discuss some of these developments at the Monday morning session, and Wm. H. Albers, head of the Super Market Institute, will talk about the development of super markets.

Canadian Pork Development

One of America's neighbors—Canada—has been paying close attention to the production of hogs and pork during recent years. Some of these developments have received quite a bit of attention from members of the meat and livestock industry. Two speakers, well known in Canada for their work done in research and development of the hog and pork business in Canada—George I. Christie, president of the Ontario Agricultural College, Guelph, (Continued on page 29.)

DARK CUTTING BEEF

Troublesome Problem For Meat Industry Is Now Being Studied

ARK cutting beef has been a problem in the meat industry which so far has found no solution. It is particularly troublesome in quality cattle, as off-color in beef calls for its moving in a lower grade, and even there it sometimes suffers further price discrimination.

Unfortunately it has not been possible to convince the consumer that such meat is just as good as bright-colored beef of the same grade.

Cooking experiments made by the U. S. Department of Agriculture have shown that, after roasting, meat from well fed cattle that cut dark was no different in color and palatability than meat from cattle that cut light. The Department's experiments also showed that there is no consistent relation between color of dark cutting beef before cooking and the eating quality of the cooked product.

Studying the Problem

So troublesome is this matter of offcolor beef that the National Live Stock and Meat Board has set up an extensive project which will attempt to find the cause and suggest the remedy. This project grew out of a conference held at the offices of the Board in Chicago on September 8, attended by representatives of the U. S. Department of Agriculture, the agricultural experiment stations, and the Institute of American Meat Packers.

Opinions as to the causes of off-color in beef were advanced by men experienced in the handling of both cattle and beef, by practical packinghouse men and by technical men as to scientific reasons. These fell into twelve major classes:

Rations fed
Methods of feeding
Exercise
Methods of killing
Excitement
Inheritance
Age
Delayed bleeding
Amount of blood in muscle
Condition of muscle hemoglobin
Particular pigmentation
Climate.

Illinois Experiments

In experiments conducted at the Illinois agricultural experiment station on this matter of dark cutting beef, it was concluded that: Exercise during feeding period had little relation to the problem.

Excitement prior to killing had no

Type of ration fed did not have much effect on the problem, as of cattle handled the same way some cut dark and some bright.

Three years of study with mature steers showed that beef cut dark when bleeding was delayed 10 minutes after the steer was stunned.

With yearlings, results indicated that method of slaughter had no effect upon color.

Animals struck hard enough to kill at time of stunning and allowed to lie for 15 to 20 minutes cut dark.

Calves killed by koshering did not cut dark.

Heifers fed grain on pasture produced lean of good color.

Molasses feeding had no effect upon color.

Some Kansas Deductions

Eight years of observation at the Kansas experiment station resulted in the following conclusions:

Maturity tends to produce darker beef.

Exercise is not a factor—cattle on pasture did not cut darker.

Blood hemoglobin has no influence on color of meat.

There is less muscle hemoglobin in cattle fed on dry lot; muscle hemoglobin content is higher in mature cattle

content is higher in mature cattle.

Total hemoglobin in tissue has part in determining color.

There is no excess of hemoglobin in muscle of black cutters.

Condition in dark cutters exists which renders tissues impervious to oxygen in the air.

An increased degree of finish does not prevent dark cutters.

Grass or pasture not a factor in this problem.

Delayed bleeding has confusing results; some cut light, some dark.

Widely Varying Viewpoints

In experiments at other agricultural stations studying this question it was found that the color of the lean did not change materially with the gain of weight and finish; that there was no difference between the color of lean from steers fed corn and those fed barley; that steers fed in dry lots produced beef slightly lighter red than those fed in pasture but that there was wide variation in color between individuals in different lots; and that there was no difference in color of lean of steers fed on cottonseed meal and hulls as compared to shelled corn and alfalfa hay.

With this background of widely differing deductions from experimental work and equally wide differences in opinions of practical packinghouse men, the Board will act as a clearinghouse of information already available and

inaugurate studies to coordinate records of breeding, feeding, handling, and slaughtering. It is hoped these will throw further light on the subject and eventually point to means of overcoming this condition which annually costs meat packers so much money in the sale of quality beef.

Study Begins With 4-H Calves

The study will begin with 4-H calves purchased by packers at the International Live Stock Exposition, to be held at Chicago the first week in December. Arrangements will be made with the various state club leaders by which the records of breeding and feeding of these calves will be available and a careful check will be made of the animals from the time of sale, through the packinghouse to the time the carcass is ribbed down.

In other words, a case history will be developed for each calf up to the time it enters the packinghouse. There the method of slaughter, time elapsed between stunning and bleeding (if calves are not koshered) will be recorded. There is a belief on the part of some that these 4-H calves, because of their immaturity, are killed outright in knocking, hence they do not bleed properly. However, as many of these calves are koshered, this would not seem to furnish an answer to the complaint that a considerable number of these calves rib down dark in color.

Agencies cooperating in this project are the agricultural colleges; state, county and local 4-H club leaders; 4-H beef club members; marketing agencies and stockyard companies; Institute of American Meat Packers; U. S. Department of Agriculture.

Packers Play Important Part

Following the record of the International 4-H calves, it is expected to extend the work next year to calves exhibited at other major livestock expositions and fairs of the country. By comparison of these extensive records and through the inauguration of experiments suggested from these findings ultimate solution of the problem is anticipated.

The work being conducted by the National Live Stock and Meat Board will be under the immediate direction of D. H. LaVoi, supervised by managing director R. C. Pollock.

Institute to Make Tests

Through the plants of its member packers the Institute of American Meat Packers will slaughter and weigh the calves; handle animal and carcass identification; chill, rib down and weigh the carcasses; grade and record color; and report sales realization. The latter is considered important as affording a comparison of reception of light vs. dark-cutting beef of the same quality.

Plans call for the U. S. Department of Agriculture representatives to work with packers in grading carcasses and making color readings.

SHAPING MEATS BEFORE COOKING

New Device Saves Shrink and Labor Costs

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NEW machine, installed recently in the canning department of the Detroit, Mich., plant of the Hygrade Food Products Corp., should be of considerable interest to packers and sausage manufacturers because of its ability to cut processing costs in some instances, prepare meats for sale in more attractive form and provide a means for better utilization of numerous cuts.

This machine, a press designed for shaping meats before cooking and inserting them in the cooking retainer, is shown in action in the Hygrade plant in the accompanying illustration. It is used there to shape boned hams for canning, and is considered indispensable by the department heads, particularly for hams to be marketed in round cans.

Construction and operation of the press may be understood readily from a study of the illustration. The machine consists essentially of a stand on which is mounted a housing containing a split mold. This may be round, square or any other cross section, and may be removed from the housing and quickly replaced.

How Meats are Formed

This split mold is expanded to receive the meat and contracted to bring pressure on the cut by a hand lever. The product to be shaped is merely dropped into the mold and formed into shape by a movement of this lever. A piston on a ratchet actuated by a hand wheel is provided to force the meat out of the mold into the cooking retainer in position under the mold housing. The filled retainer is then passed to a foot lever press, where the required pressure is put on the spring cover. The ham is then ready for parboiling.

From 15 to 20 hams per minute are shaped and inserted into retainers in the Hygrade plant using these meat forming and foot lever presses.

Cooking retainers are constructed with a loose bottom which seats against a turned-in flange. After the ham has been parboiled it is easily removed from the retainer by taking off the spring cover and pushing against the loose bottom. The ham is then ready for sale as a boiled ham, either as is or after being enclosed in a cellulose casing. If ham is rectangular in shape and is to be marketed whole, it is placed in a can for further processing. If shaped round and to be marketed in small cans it is

cut into suitable lengths for can. Succeeding processing operations follow the usual routine,

Saving in Shrink and Labor

Tests of hams shaped and inserted into retainers by this press, parboiled in retainers and processed in cans show a decided economy in labor and shrink and a considerably better yield, because there is little loss of meat juices and no waste of ends. Catch weights are used, so that in filling small round cans it is a simple matter—using a gauge—to cut the shaped and parboiled hams so that there will be no small pieces to be disposed of.

The press is also used for shaping hams which are to be canned whole into a square cross section. With the exception that these hams are not cut up, and are made square instead of round, processing operations are the same as those employed for boned hams to be marketed in 3.09 and 4.04 round cans. Large hams to be processed in small cans are usually divided into two pieces before being formed in the press.

It takes about one minute to remove a split mold from the press and insert another of a different cross section.

SHAPING HAMS FOR CANNING

New type press (right) in use in canning department of Detroit plant of Hygrade Food Products Corp. for forming boned hams and inserting them into retainers for parboiling. From 15 to 20 hams per minute may be made ready for cooking with this equipment.

Other uses for the press are described in the accompanying article.

While the advantages of this press in the canning department for processing hams are obvious from the stand-point of labor and shrink saving and product appearance, packers and sausage manufacturers who have seen the machine in operation are also impressed with its possibilities for utilizing and packaging a large variety of cuts. Among those specifically considered in this connection are the following:

Use for Other Products

Boneless Shoulders.—Could be handled in the same manner as boneless hams. Boneless pieces of pork could be cured, spiced, formed in press and cooked in square or round retainers.

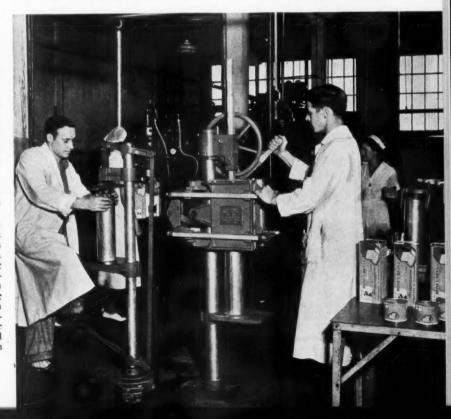
Veal Quarters.—Might be boned in one piece, formed, cooked in retainer and stuffed in cellulose casing.

Mutton.—Bone out, pickle in spiced brine, form and cook in a retainer. spiced pickle removes wooly taste and imparts a fine flavor to the meat, which could either be canned or offered for sale in a printed cellulose casing.

Corned beef, dried beef, boiled hams and other products might also be formed to attractive shape in the press, using retainers in which to either chill or cook the products before placing them in cellulose casings. The press was developed and is being marketed by C. T. Lenzke & Co., Detroit, Mich.

LESS POULTRY CANNED

Poultry canned at 20 plants during August, 1938, totaled 2,502,804 lbs. This was 11.74 per cent less than the quantity canned in August, 1937, total for that month being 2,835,626 lbs.





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Protect your products and step up your sales with BEMIS PARCHMENT-LINED BAGS

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Bemis Parchment-Lined Bags are easier to pack because of their round bottoms...easier to put up because there is only one end to close. In every way these modern meat containers are a real help in increasing sales and protecting your product.

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A Page for the

CULTIVATE THE CUSTOMER

Right and Wrong Methods of Packer Salesmen

By M. W. STULTS

THE success of a packer salesman rests primarily in his ability to sell himself to the customer. The first trip around the territory, and the first ten words spoken, have more to do with his success than any price appeal at his command.

Although the cub salesman may be somewhat crude in his approach, the innocence of his entree is quickly recognized and for the most part overlooked. The man behind the block may be inclined to have a little fun at the expense of the new salesman, but if he takes it gracefully and shows inclination to learn, many times he has the edge on some of the old timers.

To make a good impression with the customer is the most important thing

a salesman can do for himself and for his employer. His company produces a good product. However, the buying habits of the customer are influenced more by the selling technique than by price of pork or color of frankfurts.

What Does Customer Think?

Generally speaking, the customer believes that any first-grade ham produced by a reputable packer is as good as another, insofar as his trade is concerned. It is true that many markets recommend and feature certain brands. But somewhere, perhaps years ago, some salesman was on the job creating a demand for certain items which are synonymous with the market itself.

This week I talked to a buyer for a first-class market in an exclusive suburb of a major city. We talked about salesmen, twenty of whom visit him weekly.

An Unhappy Salesman

He buys less products from the packer of his preference than he does of the others, because he does not like that company's salesman. He doesn't like this salesman because he made a bad first impression and lived up to it.

He parks his car in front of the market on a congested street, walks into the market with a cigar in his mouth, and talks incessantly without removing it. He follows the buyer around the

market while he is busy waiting on his customers, and is always inquiring about the prices of competitors.

These are a few reasons why this salesman gets an order from one particular account for only two small items.

Another Salesman's Method

The salesman who enjoys the greatest volume from this account spends less time in the market than any other salesman. He parks his car around the corner and devotes his entire time to the rendering of service.

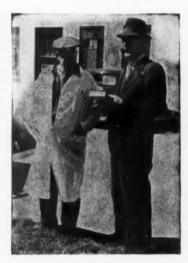
His alertness to the little things that create either a favorable or an unfavorable impression have won for him a very profitable account, and a reputation as the best salesman in twenty.

The customer may not always be right, but he determines where he is going to spend his money. The smart salesman thinks WITH his customer and not FOR him.

SALESMANSHIP

(With apologies to Grenville Kleiser)
Don't mumble, shout nor grope for words,
Don't argue, dogmatise nor prate,
Don't fatter nor dare be too glib,
Don't frown nor o'er-gesticulate;
Don't long persist, you might be wrong,
Don't praise too much nor oft digress—
Just tell the truth and be concise
And soon you'll prove a big success.
—ALONZO NEWTON BENN







ACE SALESMAN RECOGNIZES HIS RESPONSIBILITIES

C. B. Howard, who was Geo. A. Hormel & Company's ace salesman in one of their specialty campaigns, realizes the important place an active salesman holds in his company. In the photograph (left) Mr. Howard is pointing out that one salesman keeps 33 plant men on the pay-roll. "When a salesman falls down on his job, he hits the income of 125 other people," he said. In the center picture he is shown with Manager Tom Walthal, City Packing Co., Fort Worth, Tex. And on the right he is getting some first-hand information about sausage from Messrs. Vance Dodgson and Ray Sweeney of the sausage manufacturing department.



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PLANT OPERATIONS

Pointers for the superintendent, engineer, master mechanic and other operating executives

Salt in Curing Meat

By E. H. PENDLETON®

QUALITY cured meat products start with quality meats. Curing is not a production process in the strict sense of the word. Its function is to preserve. It cannot add quality any more than canning does to the original quality of fruits and vegetables. Unless the raw material is right, superior results in the finished product cannot be expected.

The first step in the production of quality cured meats, therefore, must be the careful selection of the meats to go into cure. The second step is the selection of the salt to be used.

It's a common thing to assume there is not much difference in salt. However, nothing could be farther from the truth, as salt may contain impurities such as chlorides of calcium and magnesium which would cause an inferior meat to come out of the cure. A clear brine is not always a good brine, and these bitter chlorides are not removed from brine by filtration. Among impurities also frequently found in salt are the sulphates of calcium and magnesium. These sulphates retard the salt in penetrating the meat and thus prevent rapid and thorough diffusion of the cure.

Quick Salt Penetration

Rapid penetration of the salt into the meat is very desirable. If the salt penetration proceeds slowly, bacterial action may get under way quickly. Souring may be the result. Sulphates tend to clog the pores of the meat and slow up penetration, thus increasing the tendency of the meat to sour. This surely is sufficient reason to avoid the use of inferior salt. The time it takes to cure meats and the speed by which products can be turned over are also factors of considerable importance; naturally, the purer the salt the quicker the cure.

Pure salt is worth more. Although the processor wants a thorough cure, he does not want to take an unnecessarily long time to get it. Time is money, and if impurities in salt slow up salt penetration, it must necessarily increase the time of the meats in cure. The refining of salt to remove impurities is not a simple operation, and this accounts for the price of pure salt being somewhat higher than the common variety.

*Vice president, Worcester Salt Company.

Suppose high-grade, pure salt does cost a little more than salt that has not been so highly refined. Increased cost per unit of product is so small that it is hardly noticeable. And saving made by buying salt containing impurities may possibly be more than dissipated by spoilage, off-color and off-flavor meats, not to mention lost trade. As was said before, curing cannot improve quality; but the quality can easily be pulled down by the use of inferior curing ingredients.

Cause of Bitter Flavor

What does the processor want to produce when he cures meats? He wants meats of good color, to get the maximum sales appeal. He wants products of good flavor to encourage repeat sales. Differences of flavor occur in salt. A salt in which even very small quantities of magnesium or calcium chlorides are present has an acrid, bitter taste as compared with a salt that is highly purified.

Pure Salt Cheap Insurance

Eliminating impurities with objectionable flavors adds to the cost of the salt, and the processor must expect to pay a little more for the purer salt. This is offset, however, by the fact that pure curing materials cut production costs. If the processor is satisfied to take a chance, and is willing to take a loss occasionally because of below-standard meats, perhaps cheap salt containing impurities may meet his needs. On the other hand, if he is trying to produce superior products, gain goodwill and consumer demand for his products and build a reputation for high-quality cured meats, he needs the best curing ingredients he can get.

There are two general classifications into which salt falls, 'granulated' and 'flake'; the flake grain resulting from the evaporation of brine in open vessels, whereas granulated salt is produced by evaporating brine in vacuum pans. Of the four grades of salt usually specified in price market columns—granulated, medium dried, medium undried, and rock—we suggest, for the important reasons of purity given here, that only high-grade granulated or flake salt be used. High-grade granulated salt is usually considered to be the best salt for brining, although in dry curing some packers prefer a flake type salt.

In the case of sausage, we cannot urge too strongly that the sausage manufacturer insist on purity in the salt he buys. The purer the salt the better the flavor.

HOSE FIXTURES

Hose couplings that are set up tight with a quarter turn are available. They save time for the clean-up gang. Rubber hose nozzles are in use in a number of meat plants. They cost less than brass nozzles, disappear Lss frequently and have a long life.

AVENIZED PAPERS

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for the trade

Making Steam Lard

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Editor's Note.—This is the second of two articles describing the manufacture of prime steam lard. The first dealt with materials and equipment and outlined operations to the point where rendering actually begins.

After material in the tank has been parboiled, sufficient water is added to fill again the cone of rendering tank. This prevents dry steam used in cooking from being forced directly upon fat. Head is then placed on top of rendering tank, and valve in the 2-in. exhaust line opened wide.

Steam at 40 to 50 lbs. pressure is turned into rendering tank through connection in cone and is allowed to enter tank as fast as possible. At the same time, pet cock on exhaust line at head of tank is opened and exhaust is examined from time to time. As soon as air and gases in rendering tank have been expelled, and blue steam begins to come through pet cock, the 2-in. valve is nearly closed.

If this valve is left wide open, there is a tendency as cooking proceeds for steam entering bottom of rendering tank to blow through material and cause a mixture of steam, water and lard to discharge through 2-in. relief line. Valve is left partly open to allow escape of enough steam to create a circulation in tank and aid complete cooking.

Avoid Cold Spots

Owing to danger of incorrect gauging of the distance that the 2-in. gate valve is opened, some operators insert in the exhaust line from rendering tank a small, ½-in. valve, and this is left wide open during entire cooking operation. In this manner, a correct amount of exhaust is provided for with a maximum of safety.

Sides of the tank should be examined occasionally to see that no cold spots occur. Such spots cause sour lard. Surface of the tank will sweat where there are cold spots. If any are found, steam is shut off and as much excess water as possible drawn off through the slush cock. This loosens material in rendering tank and allows the steam and hot water to come into contact with the cold material causing the cold spots.

If tank is over-filled with material or excess water, it is likely to foam. This is remedied by shutting off steam and allowing contents of tank to settle for a short period. Condensed cooking water which settles to bottom is then drawn off carefully and cooking resumed.

Six to eight hours is approximate time required for rendering. This varies largely according to size of the tank and nature of the raw material. Bones require more time than straight fat material. Materials such as skimmings and neutral bottoms require least cooking.

Rendering Time Varies

It should be remembered that there seems to be a definite relationship between length of cooking time and free fatty acid content of resulting lard. The operation should be conducted so as to complete rendering within as short a time as possible in order to keep acid to a minimum.

When cooking operation is finished, contents of the tank are about one-third water, which remains water only as long as under 40 lbs. pressure. If pressure is suddenly removed, this water will expand immediately into steam. If this occurs, a violent mixture of the contents of the tank results and water and lard become emulsified. This emulsion is afterwards very hard to break and resulting lard is never of first-class quality. Therefore, steam pressure should be removed slowly to avoid possibility of water and lard mixing.

Testing the Pressure

A good way to test amount of pressure upon rendering tank at finish is by

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opening pet cock and noting violence of exhaust from tank. When the pressure has been entirely reduced, head of the tank is unfastened and carefully removed. A small quantity of salt is then sprinkled upon surface of lard in rendering tank to insure complete separation of water and lard.

The lard is allowed to settle for two or three hours before being removed. If operation of rendering has been carried on successfully it will have separated contents of tank into three layers of product: bones and fiber in bottom, water in middle, and lard on top. If loading has been properly done, line of demarcation between lard and the tank water is approximately where 2-in. draw-off cocks are located.

Drawing Off the Lard

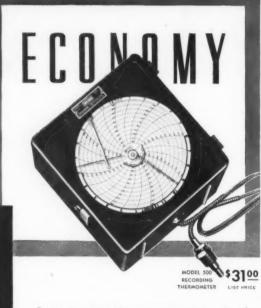
If for any reason this line of demarcation is above or below the draw-off cocks, right levels can be obtained either by addition of water to rendering tank or by removal of cooking water from rendering tank. If it is necessary to add water to rendering tank in order to raise level of lard, it is added slowly. If added too rapidly, or if water is considerably colder than that in rendering tanks, currents may be set up which will cause a mixture of the tankage, water, and lard in the rendering tank. This, as was stated before, is very undesirable and produces an inferior grade of lard.

Line of demarcation between cooking water and lard is brought to level of lower draw-off cock. Lard is then removed from upper draw-off cock. By adopting this procedure, the danger of removal of any cooking water with lard is greatly lessened.

After lard has been drawn off down to level of upper cock, water is gradually taken from the rendering tank and line of demarcation between lard and tank water is gradually brought slightly below the lower draw-off cock. If this operation is carried out very carefully, nearly all lard can be removed from the rendering tank without contamination from tank water or fine tankage.

Some operators use lower draw-off cocks as much as 6 in. in diameter, removing as much lard as possible through a smaller upper cock and then paddling out remainder of lard and uncooked material floating on surface of tank water through the 6-in, cock.

The lard is run to a separator tank where any cooking water remaining in it is removed. Any moisture left in lard is detrimental to it and should never exceed ¼ of 1 per cent. Lard is then run into a receiver and after drying is ready for filling into barrels or refining.



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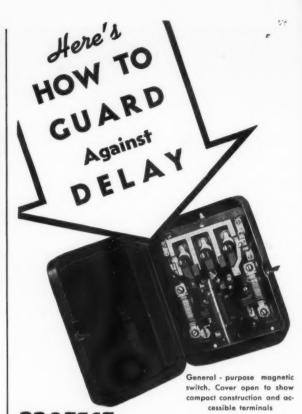
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LESSON 8

A Cubic Foot of Heat

WE HAVE, as yet, treated heat transfer in only an abstract manner. The primary reason for this is that heat is non-dimensional. It has neither length, width nor height. Its presence or absence is noted only from its effects on materials, instruments or the human hody.

It is difficult to grasp a working knowledge of heat because of its character. In these lessons on refrigeration, therefore, an attempt will be made to convey a clearer understanding of heat by presenting the subject in a new light.

Besides the commonly used units of measurement, such as the foot rule and the yardstick, most people also have an individual unit of length comparison, and whenever distance is being considered this unit immediately comes to mind for comparison.

Visualizing A Heat Unit

For example, if one owns a home on a 50-ft. lot he may use this lot width as his unit of comparison. In such an event, when estimating a short distance, the measurement is visualized in relation to a 50-ft. distance. Heat density, or the quantity of heat, may be visualized in a like manner—by comparison. The cubic foot of heat is used as the unit of comparison.

Number of heat units in a cubic foot of any substance, product or material varies considerably, as will be seen from the accompanying table. Nor can one depend on appearances in judging the approximate amount of heat in different objects. It might be concluded, for example, that a sizzling bar of iron from the blacksmith's forge contains a large quantity of heat. This is not true. There are more heat units in a bucket of ice water than in the glowing bar.

Remember those August days when the sun beat in on the loading dock and the thermometer stood at 105 degs. F.? One might imagine there are a multitude of B.t.u. floating around on such a day. Although the temperature was high there were fewer than 2 B.t.u. in each cubic foot of air.

The gasoline torch used in the tin shop for heating soldering irons looks pretty hot. If the flame from this torch could be made to fit a cubic foot of space there would be only 10 B.t.u. present.

A white-hot furnace approaching a temperature of 2,500 degs. F. has but 12 B.t.u. in every cubic foot of space.

The oxy-acetylene torch, which makes steel run like water, has 24 B.t.u. per cubic foot.

Steam High In Heat Units

The surprise product is exhaust steam, which is wasted with such apparent unconcern by so many packers. It contains 50 B.t.u. per cubic foot, indicative of its tremendous heating power.

Most packinghouse boilers are operated at a pressure of 100 to 150 lbs. A cubic foot of saturated steam at this pressure has 400 B.t.u. If 100 lbs. pressure

TEMPERATURE AND HEAT CONTENT

TEMPERATURE

Material	degs. F
Sun	.50,000
Carbon are	. 7,000
Melting point of tungsten	. 6,162
Melting point of fire brick	. 3,100
Melting point of steel	. 2,300
Melting point of aluminum	. 1,218
Melting point of sulphur	. 823
260-lb. steam, 300 deg. superheat	. 704
260-lb. saturated steam	. 404
160-lb. saturated steam	. 360
Boiling point of water	. 212
Freezing point of water	. 32
Boiling point of ammonia	29
Solid carbon dioxide	109
Freezing point of alcohol	148
Freezing point of oxygen	377
Absolute zero	460

HEAT CONTENT

Material p	B.t.u. er cu.ft
Coal	500,000
Carbon arc lamp	500,000
Melted aluminum	70,000
Liquid ammonia	20,000
Liquid sulphur	20,000
Boiling water	10,000
Melting ice	9,000
Natural gas	1,000
260-lb. saturated steam	658
260-lb. steam, 300 degs. superheat	515
160-lb, saturated steam	420
Exhaust steam	50
Oxy-acetylene blow torch	24
Combustion chamber	12
Gasoline torch	10
Air at 105 degs. F	2

sure is added and the steam is superheated to 325 degs. F., a cubic foot contains 525 B.t.u. Strange as it may appear, saturated steam at the same pressure contains 650 B.t.u.

A cubic foot of natural gas has 1,000 B.t.u., but a chunk of melting ice will deliver 9,000 B.t.u. per cubic foot.

The bucket of boiling water in which the butcher dips his knives so that he can make a neat, clean cut holds 10,000 B.t.u. Now can you appreciate the heat that is used on floors and benches during clean-up time? A cubic foot of liquid ammonia contains about 20,000 B.t.u.

From these figures it will be seen that solids contain more heat than gases, volume being the same. This is in accord with the theory of heat. And everything contains heat whether or not it will sustain combustion.

Lesson 9 will discuss "ICE MAKING CAPACITY."

FROZEN FOOD DISTRIBUTION

National Frosted Foods, Inc., 864 Washington St., New York, N. Y., new distributing organization for quick frozen foods, has been announced by M. T. Zarotschenzeff and his son, W. M. Zarotschenzeff. The new company will contract with producers of frozen foods for the distribution of the product under either the packer's branch name or that of National Frosted Foods. Institutional business will be the first sought and distribution will be made by refrigerated motor trucks and other suitable facilities. Retail packages of fish, sea foods, poultry, meats, fruits, vegetables, tropical fruits, fruit juices, etc. will be handled. The plan includes the placing of low temperature cases in retail markets, the cases to remain the property of the company and no charge to be made for rental. Only top grades of products preserved by approved quick freezing methods will be accepted for distribution.

LOCKER PLANT NOTES

Toledo Food Lockers Co., recently organized at Toledo, O., is renting 1,500 lockers in the Great Lakes Terminal warehouse. Butchers are provided to cut, wrap and label meats.

A new locker plant for use by farmers is being constructed at Corsicana, Tex.

Construction work on a locker plant of 420-locker capacity will be started shortly at Mesquite, Tex., by the Mes-



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CHICAGO, ILLINOIS GEN. OFFICE: 2145 CENTRAL PARKWAY CINCINNATI, OHIO quite Frosted Locker Co. The \$15,000 plant will be housed in a new building.

Cold storage lockers have been added by Baxter and Lester Hopkins, Blackfoot, Idaho, to the facilities of their custom killing and packing plant.

Success of a recent meeting of the committee on the cold storage locker system of the Logan County, Ill., farm bureau indicates that work on the plant will probably begin this fall.

Ed Gesme and Benhard Wilson are considering installation of a cold storage locker plant in the Arlington Hotel at Lake Mills, Ia.

A cold storage locker plant is under construction at Farmer City, Ill.

PACKER MEETING FEATURES

(Continued from page 17.)

Can., and S. E. Todd, secretary of the Industrial and Development Council of Canadian Meat Packers—will explain some of the problems of Canadian pork production and what is being done to meet them.

In our own business one of the principal problems is finding costs and applying them to the various departments in a meat packing company. At the Tuesday morning session speakers who have done a great deal of work recently in finding and applying cost information will discuss some of the cost accounting problems of the meat packing industry.

Cost Accounting Problems

These speakers are:

John Lane, Comptroller, Armour and Company.

Hugo Slotkin, vice president, Hygrade Food Products Corp.

G. M. Pelton, comptroller's office, Swift & Company.

Howard C. Greer, director of the Institute's Department of Organization and Accounting.

The closing talk of this year's convention, as in years past, will be given by Wm. Whitfield Woods, president of the Institute. Mr. Woods will discuss "The Prospect Before the Meat Packing Industry."

There are several other speakers previously announced in THE NA-TIONAL PROVISIONER whose presence helps round out what is believed to be one of the most complete and interesting Institute convention programs of recent years.

Sectional meetings dealing with accounting, engineering, chemistry, operating, sales and advertising and sausage subjects will be held on Friday and Saturday, October 21 and 22.

Throughout the entire convention an interesting and entirely new exhibit of packinghouse equipment and supplies will be on display. The number of exhibits this year is the greatest in the history of the Institute, and many products hitherto not shown at Institute conventions will be shown.

FINANCIAL NOTES

Rath Packing Co. has declared an extra dividend of 33½ cents a share on the common stock, payable Oct. 15 to stockholders of record on that date. This action brings total dividends paid or declared in 1938 on the common issue to \$1.66½ per share, paralleling 1937.

Frederick County Products, Inc., packers of Frederick, Md., paid a dividend of \$2 a share on October 1; similar payment also was made on July 1.

Directors of United Stockyards Corp. have declared the regular quarterly dividend of 17½ cents a share on the convertible preferred stock, payable Oct. 15 to stockholders of record Oct. 10.

Jewel Tea Co., Inc., has declared a quarterly dividend of \$1.00 on the common stock, payable Dec. 20 to stockholders of record Dec. 6.

Directors of Link-Belt Co. have declared a 25c dividend on the common stock, payable Dec. 1 to stockholders of record Nov. 8, and a quarterly dividend of \$1.62\foralle{\psi} on the preferred stock, payable Jan. 3 to stockholders of record Dec. 15.

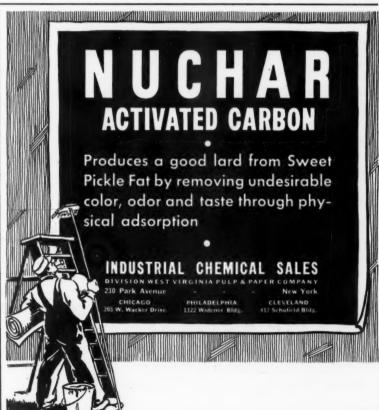
Nevins Packing Co., Inc., 1 Hanson Pl., Brooklyn, N. Y., has incorporated with a capitalization of \$20,000 to produce meats and meat by-products.

Watch Classified page for good men.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, October 5, 1938, or nearest previous date:

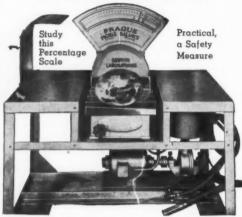
Sales.	High.	Low	-Clos	ie.—
Week end Oct. 5.		. 5.—	Oct.	Sept. 28.
Amal. Leather, 800	2%	254	2%	21/4
Do. Pfd				16
Amer. H. & L., 4,500	41/9	43/8	436	3%
Do. Pfd 900	261/4	2614	$26\frac{1}{4}$	20%
Amer. Stores 500 Armour Ill12,100	7 % 5 %	73% 53%	7% 5%	5
Do. Pr. Pfd. 400	45 1/9	45	451/2	3814
Do. Del. Pfd. 400	100	100	100	99
Beechnut Pack, 300	114	114	114	103
Bohack, H. C				2
Do. Pfd	4 + 4			1314
Chick. Co. Oil., 1,000	17	17	17	13
Childs Co 3,000	9 %	91/4	9 %	81/4
Cudahy Pack 1,200	17%	17	17%	14%
Do. Pfd				58
First Nat. Strs. 3,700	31	301/2	301/2	27%
Gen. Foods 9,200	361/2	36	361/4	33%
Do. Pfd 300	* * * *	****	* * 1	112
Glidden Co 5,500	24 1/2	24 1/8	24%	20
Do. Pfd 100 Gobel Co 1,600	45 2%	45 2%	45 2%	481/2
Gr. A&P 1st Pfd. 125	123%	123%	123 %	120
Do. New 350	63 1/4	61	63 1/9	49
Hormel, G. A	00 /8		7.0	2134
Hygrade Food . 200	186	1%	136	11/2
Kroger G. & B. 4,300	17%		17%	15 %
Libby McNeill, 4,100	7	7	7	614
Mickelberry Co. 2,750	43/44		434	31/2
M. & H. Pfd				8 78
Morrell & Co 100	3436	341/9	3436	3414
Nat. Tea 200	314	31/4	31/4	2%
Proc. & Gamb 4,000	55	54.%	55	50%
Do. Pfd 290	116%	116%	116%	116%
Rath Pack				2434
Safeway Strs. , 2,700	19	18%	19	1614
Do. 5% Pfd				76
Do. 6% Pfd			6	85
Do. 7% Pfd 130	991/4	991/4	991/4	96
Stahl Meyer 5,250 Swift & Co 5,250	1814	4047	4045	136
Swift & Co 5,250 Do. Intl 4,450	271/4	181/a 271/a	18% 27%	17 26%
Trunz Pork 4,450		2178	2179	
U. S. Leather. 1,300	5%	814	8.84	8
Do. A 3,100	10%	10%	10%	734
Do. Pr. Pfd.	10%	10%	10%	70%
Wesson Oil 1.400		33%	34	81
Do. Pfd 500	79	79	79	74%
Wilson & Co 2,400	4 %	436	456	4
Do. Pfd 400		43	45	361/4



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PROVISIONS AND LARD

WEEKLY MARKET REVIEW

Pork and Lard Markets

ARD futures at Chicago showed weakness during most of the past week, although moving within a fairly narrow range, but steadied at midweek to close on Thursday at 12½ points higher (October) to 10 points lower than on the preceding Friday.

Lard was easy last weekend, feeling the influence of lower grain prices, and there was liquidation by October and January longs. Fifty-three lots were tendered Saturday against October contract. While the market opened weak on Monday, bearish hog news and easiness in corn was about offset by the action of cotton oil. Lower corn and hogs on Tuesday influenced scattered selling of nearby into January; there were fair hedging sales by Western packers in May contract. Lard firmed up at midweek with strength in grains and under packer support and commission house buying and was steady on Thursday with marked expansion in speculative trade. The current month narrowed its discount substantially when packer efforts to remove hedges disclosed no offerings due to no tenders on Thursday morning.

Cash trade in lard was reported as fairly good during the week. Cash lard in tierces was quoted at 7.62½ on Thursday and loose at 7.37½; refined in tierces was 9.37½c.

Demand was fair but the market easy at New York. Prime western was quoted at 8.10@8.20c; middle western, 8.10@8.20c; New York City in tierces, 7%@7%c, tubs, 8¼@8%c; refined continent, 8%@8%c; South America, 8½@8%c; Brazil kegs, 8%@8%c; and shortening in carlots, 10c, smaller lots, 10%c.

Hogs

Hog prices at Chicago declined sharply during the past week with the top slipping to \$8.70 on Tuesday compared with \$9.20 on the preceding Friday; the market then steadied and Thursday's top was unchanged at \$8.70. Fairly even declines of 20@25c were registered on Monday and Tuesday's losses brought most hogs 40@50c under the preceding Friday; lights were off 15@35c and 350- to 400-lb. good packers about 10c lower. Average price dropped to \$8.35 on Wednesday and average weight was around 240 to 245 lbs. during most of week.

EXPORTS

North American lard exports for week ended October 1 totaled 2,666,000 lbs. and bacon and ham exports amounted to 2,071,000 lbs. Spot lard was quoted at 48s at Liverpool on Thursday, A. C. hams at 92s and Canadian A. C. hams at 98s. There were unconfirmed reports this week that Anglo-American trade agreement would soon be announced with a cut in British duty on lard.

CARLOT TRADING

Almost all green product declined in the carlot market at Chicago during the past week. Offerings of light and medium green regular hams were liberal and these were marked down from 1/4 to %c with 10/16 quoted at 15 1/2c and 16/22 at 18c. S. P. regulars shared the decline with losses of 1/4 to 1/4 c. The 14/18 and 18/20 green skinned hams were lower on generous supply; heavier end was more lightly offered and quoted steady. The 14/18 S. P. skinned were a little lower but balance of list was steady with 25/30 up 1/4 c. Light green picnics were %c lower but 8/10 and heavier advanced %c; same situation prevailed in S. P. picnics with heavier end about steady.

Green square cut seedless bellies were lower this week with easiness particularly apparent on light end; cured bellies were marked down ¼ to ½c. D. S. bellies were ½ to ¼c lower in quiet trade. There is no open interest in belly futures at present. Cash clear bellies were quoted on Thursday at 10.25 asked compared with 10.75 on preceding Friday. Demand was quiet for D. S. fat backs and offerings were available at declines of ½ to ¼c under preceding week.

FRESH PORK

Fresh pork cuts were steady at Chicago during the week as increased demand offset declines in related markets. Loins were about steady at around 18% c for 8/10 with sales reported at ½c or more above this price. Boston butts were a little higher at 17% c and skinned shoulders fully steady. New York City reported 8/12 loins off ½c at 19½@20½c and Boston a decline of 1½@2c on 8/12 loins which were quoted 21@22c.

BARRELED PORK

Barreled pork at Chicago was steady with last week's prices. Car 80/100 fat back pork sold at about \$14.00, Chicago, and car 70/80 was reported at \$14.75, f.o.b. Chicago. Demand was fair and the market steady at New York. Mess was quoted at \$25.87½ per barrel and family at \$21.00@25.00.

SAUSAGE MATERIALS

There was some easiness in market for fresh regular pork trimmings during the past week. Regulars were moving Thursday at 12@12½c against 12¾c last Friday; there was fair demand for leans.

(See page 41 for later markets.)

MEAT AND LARD STOCKS LOW ON OCTOBER 1

STOCKS of pork meats continue to decline in spite of material increases in numbers of hogs processed. At the seven principal markets stocks of cut meats on October 1 were nearly 20,000,000 lbs. less than a month ago and 7,000,000 lbs. under those of a year earlier. Lard stocks, while 18,500,000 lbs. less than a month ago, were 18,000,000 lbs. higher than the amount on hand October 1, 1937, at these points. Hog slaughter at eight large centers during the month was 250,000 head greater than in September, 1937.

Regular and skinned hams have met a good outlet and stocks are far below those of a year ago. Supplies of pickled bellies are slightly larger than last year, but showed a big drop during the month. The same was true of pickled picnics. D. S. belly stocks are about the same as a year ago but declined over 4,000,000 lbs. during September this year. Stocks of D. S. fat backs are large, being nearly double those of a year ago but declining over 3,000,000 lbs. during September, this year.

Lard stocks at 71,600,000 lbs. on October 1 compare with 90,000,000 lbs. on September 1 and 53,600,000 lbs. a year earlier. Trade impression appears to be that when stocks for the country as a whole are published the showing will be even more bullish.

Thus packers approach the close of their fiscal year and the arrival of winter hog runs in an unsually good position, with stocks low and general consumptive demand good at present price levels.

Storage stocks of meat and lard at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on Sept. 30, 1938, with comparisons, as especially compiled by the THE NATIONAL PROVISIONER:

	Sept. 30,	Aug. 31,	Sept. 30,
	'38, lbs.	'38, lbs.	'37, lbs.
Total S.P. meats	53,636,195	62,672,652	68,565,233
Total D.S. meats	21,684,890	29,746,755	17,808,641
Other cut meats	11,941,124	14,230,036	8,268,081
Total cut meats.	87,262,209	106,649,443	94,641,955
P.S. lard	64,642,283	79,952,452	47,572,110
Other lard	6,957,174	10,094,225	6,040,385
Total lard	71,599,457	90,046,677	53,612,495
S.P. regular			
hams	9,057,076	9,297,295	13,638,566
S.P. skinned			
hams	15,923,910	18,555,728	29,770,995
S.P. bellies	23,952,519	28,183,555	21,782,365
S.P. picnics	4,618,690	6,470,074	3,330,307
D.S. bellies	13,712,159	18,111,924	13,869,542
D.S. fat backs	7,368,369	10,714,220	8,330,767



Packed Under the Polish Government Inspection

All Meat Products of Poland Are Marked "Made in Poland" or "Product of Poland"

BEWARE OF IMITATIONS

List of Polish Ham Importers

Ampol, Inc.

380 Second Avenue New York, N. Y. Gramercy 5-5270

Brooklyn Packing Company,

INC. 157 Green Street Brooklyn, N. Y. Evergreen 9-6444

Canada Packers, Inc. 2 Broadway New York, N. Y. Bowling Green 9-0755

J. S. Hoffman Company 179-181 Franklin Street New York, N. Y. Walker 5-5800

Illinois at Orleans Street Chicago, III. Superior 9300

Huston and Milkowski. Inc.

612 No. Michigan Avenue Chicago, III. Superior 3604

Meat Import Company 33-37 South William St. New York, N. Y. Whitehall 3-5428

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Meyer and Lange 434 Greenwich Street New York, N. Y. Walker 5-7735

Polish Ham Import Co. 1921-1951 E. Ferry Avenue Detroit, Mich. Plaza 5164

John Thallon and Co. 8 Broadway New York, N. Y. Bowling Green 9-4867

Distributors for the Dominion of Canada

W. G. Clark & Co., Ltd. 1164 Beaver Hall Square Montreal, Que., Canada

9 Wellington Street E. Toronto, Ont., Canada

BOARS HEAD SUPER-SEASONINGS



THE ULTIMATE IN FLAVOR

For every type of sausage and prepared meat product FREE SAMPLES ON REQUEST

Made only by THE PRESERVALINE MANUFACTURING CO., BKLYN, N.Y.



SCIENTIFIC PROCESSING OF MEAT AND

Hog Cut-Out Results

changed from a week ago, although the two lighter averages shown in the test cut at a slight profit and the heaviest average somewhat better than a week ago. During the week hog prices fluctuated considerably and the top dropped to the lowest point since last May but the average price held much better than tops. Demand for fresh pork meats was not very strong and this was reflected in the hog market as the week progressed.

Top for the four-day period of \$9.00 was made on Monday with the low top of \$8.70 on the closing day. On Thursday 210 to 280 lb. butchers moved at \$8.45 to \$8.65; good light kinds weighing up to 190 lbs. moved at \$8.15 to \$8.40 and heavy kinds were extremely scarce. A string of 55 head, marketed by an Iowa producer and averaging 527 lbs., brought \$7.50 per cwt. or a total of \$2,173. Packing sows were scarce, forming the lowest percentage of the runs this season. Only about 12 per cent of the receipts consisted of this class of hogs.

At the seven principal markets receipts were 29,000 head larger than a week ago and it is believed that the fall run of hogs is under way with continued increases in marketings to be expected. Number of hogs processed during October was much higher than in October a year ago but storage stocks of meat and lard declined during the month and in most cases are well below those on hand at this time last year.

Careful check should be kept on the yield of hogs as this should improve as the season progresses. In the test shown in this issue only good hogs of the weights shown will give similar cut-out results. Representative costs and credits as applying to the Chicago market are used in working out the test.

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of October 1:

Chicago are reported a	as of Oct	tober 1:
Sept. 30, 1938.	Aug. 31, 1938.	Sept. 30, 1937.
Pork, bbls 16,707	20,549	4,242
P. S. lard, lbs60,043,080	70,658,636	45,269,977
Other kinds of lard, lbs 3,575,477	4,126,310	4,467,600
D. S. cl. bellies1 5,623,102		
D. S. rib bellies1 1,207,444		
Ex. sh. cl. sides, lbs. 1 1,300		
D. S. sh. fat backs, Ibs 3,161,072	4,422,347	852,377
D. S. shldrs, lbs 82,062	82,528	10,832
S. P. hams, lbs 3,600,748	3,235,850	6,568,741
8. P. skinned hams, lbs 8,316,287	10,107,882	14,345,585
S. P. bellies, lbs 9,666,556	11,546,570	8,386,355
S. P. picnics and S. P. Boston		
shldrs., 1bs 2,136,542		
S. P. shldrs. lbs 36,000	30,000	13,000
Other cuts of meats, lbs 6,645,490	8,184,683	4,552,922
Total cut meats, lbs40,476,603	50,132,662	43,063,239

Made since Oct 1 1007

¹Made since Oct. 1, 1937.

Watch the Classified Advertisements page for good men.

CASING IMPORTS AND EXPORTS

Foreign trade in casings during August. 1938.

gust, 1300.			
13	MPORTS.		
		nd goat, lbs.	Other, lbs.
Netherlands		507	2,047
U. S. S. R. (Russia) .		20,180	
Canada		21,789	179,639
United Kingdom		7,138	6,314
Argentina		7,858	327,079
Brazil			15,093
Chile		5,936	
Paraguay		0.000	23,152
Peru		3,887	0.005
Uruguay		19,009	2,635
British India		14,731	50,308
Iraq		17,121	00,008
Syria		8,066	
Turkey		24,164	******
Australia		103,429	504
		73,729	
Egypt		4,275	*****
Algeria		10,533	*****
Morocco		29,836	*****
Others		5,414	40
TotalValue		378,242 \$433,500	606,811 \$64,046
E	XPORTS	3.	
	Hog,	Beef, lbs.	Other, lbs.
Belgium	39,604	81,686	
Czechoslovakia		173,596	
Denmark	11,925	21,417	
Finland		*****	2,330
France	13,833	25,098	988
Germany	107,449	410,661	8,910
Italy	14,080	21,480	5,004
Netherlands	44,976	00.000	18,778
Norway		82,267	302
Poland & Danzig		81,542 63,730	*****
Sweden Switzerland	1,347	53,081	******
United Kingdom	339,890	38,504	25,111
Canada		10,901	82,061
Panama		12,102	
Cuba	1,153	4,924	80
Australia	152,729		11,602
New Zealand	47,302		833
Union of So. Africa.	1,760	2,457	1,059
Others	220	600	665
	-		_

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting

percen	tages taken f	rom actual	tests in Chic	cage plant	(8.)			
Per Ce live wt.	per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt alive
	-180-220 lbs	3	22	0-260 lb	3.——	26	0-300 lb	8
Regular hams14.0	0 16.1	\$ 2.25	13.70	17.3	\$ 2.37	13.50	17.8	\$ 2.40
Picnics 5.6		.68	5.40	12.1	.65	5.10	11.7	.60
Boston butts	0 16.0	.64	4.00	15.8	.63	4.00	15.6	.63
Loins (blade in) 9.8	0 17.8	1.74	9.60	17.3	1.66	9.10	16.3	1.4
Bellies, S. P11.0		1.54	9.70	14.1	1.37	3.10	13.7	.43
Bellies, D. S			2.00	10.3	.21	9.90	9.7	.9
Fat backs 1.0		.05	3.00	5.6	.17	5.00	7.3	.3'
Plates and jowls 2.5		.17	3.00	6.7	.20	3.30	6.7	.23
Raw leaf 2.1		.15	2.20	7.0	.16	2.10	7.0	.1
P. S. lard, rend, wt	0 7.4	.92	11.50	7.4	.85	10.20	7.4	.7
Spareribs 1.6		.20	1.60	12.5	.20	1.50	12.4	.1
Trimmings 3.0		.36	2.80	12.1	.34	2.70	12.1	.3
Feet, tails, neckbones 2.0		.11	2.00		.10	2.00		.1
Offal and misc		.36			.36			.3
TOTAL YIELD AND VALUE69.	00	\$ 9.17	70.50		\$ 9.27	71.50		\$ 8.9
Cost of hogs per cwt	\$ 8.50			\$ 8.68			\$ 8.65	
Condemnation loss	.04			.04			.04	
Handling & overhead	.60			.52			.45	
TOTAL COST PER CWT ALIVE	\$ 9.14			\$ 9.24			\$ 9.14	
TOTAL VALUE	9.17			9.27			8.95	
Loss per cwt							.19	
Loss per hog							.53	
Profit per cwt	.03			.03				
Profit per hog	.06			.07				

107,718 \$74,471

MEAT IMPORTS AT NEW YORK

For week ended Sept. 30, 1938:

Point of origin.	Commodity.	amount,
	Canned corned beef Beef extract in tins Rosst beef in tins Cured beef	20,160 $151,254$
Brazil-Ca	anned corned beef	270,000
	Fresh chilled pork cuts Fresh frozen pork cuts Fresh frozen beef cuts Smoked sausage Smoked bacon	12,747 29,682 1,511 4,693
Denmark-	-Cooked sausage in tins	1,250 9,425
England-	Beef extract in tins	16,378
France-L	iverpaste in tins	3,829
-	-Cooked ham in tins -Sandwich meat in tins -Smoked sausage	. 14,112
=	Cooked ham in tinsSmoked sausage Smoked ham Smoked bacon	. 825 . 2,415
Hungary-	-Cooked ham in tins -Cooked picnics in tins	. 26,451 . 17,240
-0	Cooked bam in tins	. 72 4,320
Rumania-	Cooked ham in tins	. 8,009 5,445
Switzerla	nd-Miscellaneous beef	. 19,820
Uruguay-	-Canned corned beef	.149,966

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

	Week ended Oct. 1, 1938.	Week ended Oct. 2, 1937.	Nov. 1, 1937 to Oct. 1, 1938.
PORI	ζ.		
To	bbls.	bbls.	bbls.
United Kingdom Continent			100 519
Total	****		619
BACON AND	D HAM	S.	
	M lbs.	M lbs.	M lbs.
United Kingdom Continent West Indies B. N. A. Colonies Other Countries	293	1,046	137,412 3,134 596 65 62
Total	2,072	1,057	141,269
LAR	D.		
	M lbs.	M lbs.	M lbs.
United Kingdom Continent Sth. and Ctl. America	785	2,995 28 33	123,652 9,279 3,283
West Indies	184	502	7,389
B. N. A. Colonies Other Countries	****	1	16 84
Total	2.667	3,559	143,703

TOTAL EXPORTS BY PORTS.

From		ard.
New York	389	959
Boston		137
New Orleans		180
Montreal		1,387
Halifax	2	4
Total Week	2.072	2,667
Previous Week	2,486	2,570
2 weeks ago		2.678
Cor. week 1937	1,057	3,558
SUMMARY NOV 1 1	927 TO OCT 1 1929	0

SUMMARY	NOV.	1,	1937	TO	OCT.	1, 1938.
					1938.	1936-1937.
Pork, M lbs Bacon and Har	me M I	he.		141	124	97.183
Lard, M lbs						97,175

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of October 1, 1938, totaled 958,510 lbs.; tallow, none; greases 234,400 lbs., stearine, none.

CHICAGO PROVISION M

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET

FUTURE PRICES

		SATURDA	Y, OCTOR	BER 1, 1938	3.
		Open.	High.	Low.	Close.
LAR	D-				
Oet. Dec.		7.40 7.60	7.45 7.621/4	7.40 7.573/a	7.45
Jan. Mar.		7.70 8.10-8.05	8.1214	8.05	7.70b 8.12¼b
May		8.15 8.221/g	8.221/2	8.15	8.22 1/2 b 8.30ax
		MONDA	V OCTOR	FP 9 1098	

Oct.	 7.371/4	7.4716	7.37%	
Dec.	 7.55	7.67%	7.55	
Jan.	 7.671/4-65	7.72%	7.65	
Mar.	 8.05	8.10	8.05	
May	 8.15	8.20	8.15	
July	 			

LARD-

	TUESI	DAY, OCTOR	BER 4, 1938	3.
LARD	none.			
Oct	7.40	7.40	7.3734	7.37%b
	7.55-57		7.55	7.55
	7.65	7.671/2	7.621/2	7.621/ab
	8.05	8.05	8.00	8.00
	8.15	8.171/2	8.10	8.10
July .				8.22ax

WEDNESDAY, OCTOBER 5, 1938. TADD

1,24.16	D-				
Oct.		7.35	7.47%	7.35	7.47%b
Dec.		7.521/6	7.60	7.47%	7.60
Jan.		7.60	7.70	7.55	7.70ax
		7.97%	8.021/2	7.90	8.021/2 b
May		8.10	8.15	7.97%	8.15ax
July		8.221/2			8.221/2b

THURSDAY, OCTOBER 6, 1938.

Jan. Mar.	7.57¼-7.55 7.70-7.65 8.03	7.65 7.75 8.07½	7.55 7.65 8.05	7.57½a: 7.57½ 7.67½b 8.05ax
July		4 5 5 5		8.25ax
	FRIDAY	OCTOBER	7, 1938.	
TAR	D			

		-,	.,	
LARD-	-			
	. 7.50	7.621/2	7.50	7.621/b
Dec		7.65	7.55	7.60
	. 7.65	7.721/2	$7.62\frac{1}{2}$	7.721/2ax
	0.101/	8.221/4	8.1216	8.10b 8.20b
May	. 8.121/9	8.2273	0.1279	8 30h

Key-ax, asked; b, bid; n, nom.; -, split.

MORE HAMS TO ENGLAND

British imports of U.S. lard declined to 6,138,000 lbs. in August, compared with 9,364,000 lbs. in July, but were still considerably above August, 1937, according to A. J. Mills & Co., London, England. Imports of lard from Poland and other countries increased slightly. British imports of lard and hams in August were as follows:

	August, 1938. M lbs.	July, 1938. M lbs.	August, 1937. M lbs.
U. S. lard	6,138	9,364	3,810
All lard	10,251	12,670	11,546
U. S. hams	4,482	5,468	3,425
All hams	6.718	8.007	7 177

The United Kingdom imported 4,-482,000 lbs. of U.S. hams in August, or a million pounds more than in the like month last year. U. S. hams comprised about 67 per cent of total British imports for the month. Bacon imports from the United States, totaling 394,000 lbs., exceeded those of July, 1938, and August, 1937.

Watch Classified page for bargains

CASH PRICES

Based on actual carlot trading Thursday, October 6, 1938,

																					Green.	*S.P.
	0		0								,										15%	17%
																						17%
		۰																				17%
	٠					0															16%	18
R	1	ı	1	g	9		0							٠	٠						151/2	
									1	B	()	I	I	I	1	V	G	į	1	HAMS.	
									1	•	•		-	_	-	•	*	•		-		
																					Green.	*S.P

							Green.	*8.1
16-18		 					18	191
18-20		 					18	19
20-22		 					18	19
16-20	Range	 					18	***
16-22	Range	 	* *				18	* * *
		Ø	12 Y	27.7	T TO T		IAMS.	
		2	W.I	Ti I	N.E.	9 2	IAMS.	

																				Green.	eg.P.
10-12																				17	1914
12-14														×					į.	171/9	19%
14-16						×							,							17%	20
16-18				÷	e				*				į.					*	,	181/4	2014
18-20			,	4				8	×	×	v				,	,	×.			171/2	1814
20-22										×			4		÷	i			,	14%	15%
22-24			*							٨										13 %	14%
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25-30							۰					۰						٠	۰	13	1314
30 and		11	p	١.			٠	۰										۰	٥	13	1234

													,	P	I	C	21	N	I	C	S.	
																					Green.	*S.P.
4-6									٠												124 @ 12%	12%
6-8				٠										٠							1214@12%	12%
8-10				٠						٠					٠						111/4	1114
10-12													٠								111/4	101/
12 - 14								,	۰			٠									111/4	10%
Sho	rt	0.	1	11	u	al	k		1,	6	e		0	v	6	r						

										-	В	E	0	L	L	I	E	S.	
					ŧ	S	q	t	18	ı			(, (31	t	86	edless)	
																		Green.	*D.C.
6-8																		13% @ 14	1514
8-10																		14	151/2
10-12						٠			٠	۰	٠		٠		٠			141/4	15%
12-14																		1434	151/4
14-16															i	ì		14	1514
16-18																		1384	1485

*Quotations represent No. 1 new cure.

D. S. BELLIES

																		Clear.	Rib
																		11½n	
								+	À					7		×		1114n	
					×					,	,	,						111/4	
						4	,					,			×	×	*	10%	108
				٠												×		10	10
			٠															9%	9%
														٠				9%	98
	۰	۰													۰		9	91/4	93

D. S. FAT BACKS.

								_	-	_	•		 _		 _	-	_	_	_	•								
6-8																												6
8-10					×			ú																				61
10-12																												
12-14																												8
14-16								ì											i	ì								81
16-18		ì	ĺ,	ı		ì	ì									į		Ü				ì	ì	ĵ.	Ċ	į.	ì	88
18-20																												
20.25																												91

OTHER D. S. MEATS.

Extra Short	Cle	ar	8.	 		. !	3:	5	42	5					91
Extra Short	R	bs					3:	j	4	ï					91
Regular Pla	tes						1	6-		8					88
Clear Plate								4-	. 1	6					61
Jowl Butts															. 71
Green Squar															
Green Roug															

	Steam,															
Prime	Steam,	loose	 							 		 . 1	1.	37	1/9	n
Neutra	il, in ti	erces									. ,	.1	3.	37	1/2	n
Raw I	eaf							į.				1	7.	37	1/4	n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended Oct. 1, 1938, were:

		Week Oct. 1.	Previous Week.	Same Week '37.
Cured	Meats,	lbs17,251,000	17,828,000	18,111,000
Fresh	Meats,	lbs45,643,000	51,563,000	39,573,000
Lard.	Ibs	4.034.000	4.107.000	7,562,000

in equipment.



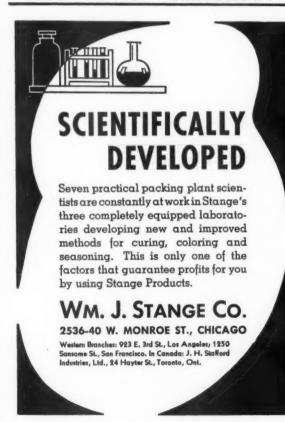
ONE . . .
WAY TO BEAT
FLOOROSIS!

Floorosis (broken cement floors) feeds on profits—slowing up work, endangering workmen and shortening the life of mechanical equipment.

The one positive cure for Floorosis is Cleve-O-Cement, the permanent patching cement. Dries hard overnight—harder and tougher in 24 hours than ordinary cement in 28 days. Waterproof, freeze-proof, acid resistant. NOT an asphalt composition. Write for Free Test Offer. Prove to yourself in your own plant that Cleve-O-Cement repairs broken floors quicker, easier and stronger than the original surface.

THE MIDLAND PAINT & VARNISH CO. 1324 Marquette Ave. Cleveland, Ohio

CLEVE-O-CEMENT



Exact Weight Scales



Announcing the New Pickle Injection Scale...

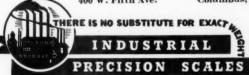
UPON the insistent demand from meat packers and after months of research under actual ham pickling operations EXACT WEIGHT announces the new pickle injection scale Model 711.

Featuring the usual EXACT WEIGHT Scale compactness . . . incorporating everything known in metallurgy to combat corrosion under the severest packing house conditions . . . easily read single percentage reading dials . . . short indicator travel for speed . . . trouble free operation, ham pickle injection becomes a simple errorless operation climinating the human element.

Write for interesting literature fully describing this newest of EXACT WEIGHT Scales.

See Our Exhibit at Meat Packers Convention, Oct. 21-25th.

THE EXACT WEIGHT SCALE CO.
400 W. Fifth Ave. Columbus, Ohio



Only one set of grad-

uations to read . . .

but one indicator to

watch. Separate

charts are furnished

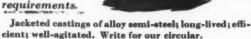
for 7%, 8%, 9% and

10% pickle injection

operations.

THE FRENCH HORIZONTAL COOKER

For all rendering



THE FRENCH OIL MILL MACHINERY CO.

Piqua, Ohio

Yours for Bigger Grease Profits

A ground or hashed product materially reduces cooking time. A clean product pro duces a higher quality grease. Accomplish both by using a "Velvet Drive" Combination Hog and Washer

as illustrated; or a similar combination of Hasher and Washer. Let us quote you on

the size you need.

Send for data on full line of Packers

PACKERS AND RENDERERS MACHINERY

and Renderers Machinery Div. Red Wing Motor Co. Red Wing, Minn.

AUGUST MEAT CONSUMPTION

Federally-inspected meats available for consumption in August, 1938:

	BEEF AN	D VEAL.	
	C	Total onsumption, lbs.	Per capita
August, August,		467,000,000 473,000,000	3.58 3.65
		C. LARD).	
August, August,			3.74 3.15
	LAMB AND	MUTTON.	
August, August,	**********		.48
	TOT	TAL.	
August, August,			7.80 7.24
	LA	RD.	
			.54 .52

U. S. LARD TO BRITAIN

dom during the first eight months of

1938 totaled 1,020,038 cwts, of 112 lbs. each. This was 91,572 cwts. more than was received in the like period of 1937 but 30,333 cwts. less than the import

in the 1936 period. The United States furnished three-fourths of the entire

1938 import and increased its proportion

of the total far above that of 1937 and 1936. Canada and the Argentine were the next largest shippers. The quantity furnished by Denmark, Netherlands, Hungary and Brazil dropped sharply in

1938 compared with the earlier periods.

Imports of lard into the United King-

Imports for 8 months of each of the three periods, as reported by the British Board of Trade:

BRITISH LARD IMPORTS

8	Months.		
	1938. cwts.	1937. cwts.	1936. cwts.
United States	792,966	335,398	408,183
Canada	109,796	203,106	174,020
Argentine	40,792	137,861	129,265
Eire	17,691	16,839	20,865
Other British			
countries	13,657	93,503	54,928
Denmark	3,916	33,598	21,126
Netherlands	6,332	18,173	14,662
Hungary	1,342	3,530	59,585
Brazil	250	5,150	86,588
Other countries	33,296	81,288	81,149
Total1	,020,038	928,446	1,050,371

CANNED BEEF IMPORTS

Imports of canned beef into the United States, during August, 1938:

																													Jb.				
Argentina	t																								۰		1	.3	19	3,	1	13	
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Uruguay																											2	.7	0	9,	0	29	
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Watch the Classified Advertisements page for bargains in equipment.

TALLOW FUTURE TRADING

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	MONDAY, O	CTOBE	ER 3, 1938	3.
		High.	Low.	Close.
October				5.35b
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December				5.45b
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November				5.30b
December				5.40b
February				5.50b
March			* * * *	5.60b
V	PEDNESDAY	. осто	BER 5, 1	938
October				5.258
November				5,301
December				5,40b
January .				5.50
February				5.50t
March				5.55b
2	HURSDAY.	OCTOR	BER 6, 19	38.
				5,20t
November				5.251
December				5.40t
February				5,50b
March				5,55k
	FRIDAY, 0	CTOBE	R 7, 1938	
November				5.25@5.45
December				5.40@5.55
January				5.50@5.65

EXPORTS OF SPECIAL MEATS

Meat specialties and poultry exported from the U.S. in August, 1938:

		Lbs.	Value.
Kidneys	and livers	872,243	\$100,486
Tongues	*******	213,378	34,425
Poultry	and game	134,246	29,988

In addition, poultry and game exported to Hawaii totaled 117,641 lbs. and to Alaska 50,690 lbs.

Grinds meat scrap. fish scrap, tankage. cracklings, dried

bone, fertilizer ingredients, etc., at a lower cost per ton than any other grinding equipment.

All Steel Construction. Practically indestructible. Delivers finely finished, uniform product in one continuous operation without use of cage mills, screens or elevators. Sizes: 12 h.p. to 100 h.p.

Handles to 12% grease-25% moisture. Capacities to four tons

Write for grinding facts, prices, terms, etc.

J. B. SEDBERRY, INC., Dept. 96, Franklin, Tenn.

Safely, Quickly Cleans All Surfaces

Save time and money...prolong the life of your equipment . . . by using this effective, modern metal sponge for all surface cleaning. Two sizes. Two types: special non-scratching bronze alloy for tinned and copper sur-faces; stainless steel for Allegheny Metal. Will not unravel, splinter, rust or corrode. Unconditionally guaranteed.





Order a dozen from your job-ber. Try one. If not better than anything you ever used, return unused sponges to us and full purchase price will be refunded.

METAL SPONGE SALES CORPORATION Philadelphia, Pa.

TALLOWS AND GREASES

WEEKLY MARKET REVIEW

TALLOW.—A moderate turnover but a very steady tone featured the market for tallow at New York during the past week. Sales were estimated at about 500,000 lbs. with extra selling at 5%c, delivered, or unchanged from the previous week.

Offerings this week were not pressing, but some producers were inclined to move supplies. Consumers absorbed the offerings in an orderly fashion which gave the market a very steady to firm undertone. Demand from consumers, however, was not active or aggressive. Rather optimistic reports continued to come from soap-making quarters, but the slightly better feeling in tallow emanated mainly from expectation of an advance in other commodities and improvement in general trade.

Special was quoted at New York at 5%c; extra, 5%c, delivered, and edible, 6½@6%c in packages.

Tallow futures at New York were dull and unchanged during the week.

Reports circulated in the trade at mid-week that there had been fairly good business in outside tallow at %c over New York levels.

Foreign tallow offerings at New York were unchanged from the previous week with South American No. 1 at 4%c; No. 2, 4½c, and edible, 5c, all c.i.f.

There was no London tallow auction this week. At Liverpool, Argentine tallow, October-November shipment was unchanged at 20s, while Australian good mixed, October-November shipment was unchanged at 18s.

Tallow market at Chicago was somewhat easier during the past week with slack demand and quiet trade. Prices were off only %c from last week's levels, however. Tank regular prime sold last weekend at 5%c, Chicago, and special salable at 5%c, Cincinnati. Large consumers had apparently withdrawn from market. Edible was offered Monday at 6%c, f.o.b. production point, and fancy sold equal to 5%c, Chicago. Trade was dull on Thursday with edible still offered at 6%c, shipping point. Chicago quotations, loose basis, on Thursday were:

Edible	tallow			۰				۰	۰				۰	0	 				@614
Fancy	tallow .	٠			۰			٠		۰	۰	0			 , ,				@5%
Prime	packers		*	*				*		*									@51/2
Specia	1 tallow																	.514	@514
	tallow																		

STEARINE.—Oleo stearine demand was fair and the market advanced ½c with last business at 7½c. Reports in the trade indicated that only a few small lots were available at the latter level.

Oleo stearine was quiet and steady at Chicago at 7% c.

OLEO OIL .- The market was quiet,

steady and unchanged at New York. Extra was quoted at 9%@10c; prime, 9%@9%c, and lower grades, 9@9%c.

The Chicago market was quiet but steady with extra unchanged at 9½c and prime at 9c.

(See page 41 for later markets.)

LARD OIL.—Trade was routine and the market without change at New York. No. 1 was quoted at 8½c; No. 2, 8½c; extra, 9c; extra No. 1, 8¾c; extra winter strained, 9½c; prime edible, 11½c, and inedible, 9½c.

NEATSFOOT OIL.—Demand was moderate but the market steady at New York. Cold test was quoted at 15%c; extra, 9c; extra No. 1,8%c; prime, 9%c, and pure, 11%c.

GREASES.—Quiet but steady conditions prevailed in the market for greases during the past week with indications that no important transactions had occurred. Buyers and sellers were slightly apart in their ideas. Steadiness in competing commodities and prospects of some improvement in general business conditions attracted attention in grease producing quarters, but consumers were not anxious buyers of supplies. Reports from soapers indicated that distribution was satisfactory.

There was buying interest in yellow and house grease at 4%c with sellers asking 4%c. Brown was quoted at 4%c and choice white at 5%c.

There was some trade in greases at lower prices at Chicago during the past week but the market was rather quiet. Couple tanks 25 acid brown sold last weekend at 41/2c, Chicago. Couple tanks renderers yellow sold Monday at 4%c, Cincinnati, and tank very good yellow on Tuesday at 5c, Cincinnati. White grease sold at 5c, Cincinnati, and 21color yellow at 5 %c Chicago. Tank Bwhite grease moved Wednesday at 4 1/2 c, f.o.b. outside point; 41/2c, Chicago, bid for brown. Trade in greases was dull on Thursday with white offered at market and yellow at 4%c, Chicago; 44c was bid for brown and 4 1/2 c asked. Quotations on Thursday were:

Choice w	rhite g	rea	se.								 					5%	a	51/2
A-white	grease												×	×	*	51%	61	51/4
B-white																43%	6	5
Yellow g	rease,	10	-15	£	. 1	a				۰						4%	6a	4%
Yellow g	rease,	15	20	f	.f	a	 ×				× •	. ,				4%	6	1434
Brown g	rease						 ,									4%	a	436

WATCH YOUR GREASE TANK

Does your grease tank get items from your offal room that should go to the lard tank? Give your foreman a copy of "PORK PACKING," The National Provisioner's pork plant book.

BY-PRODUCTS MARKETS

Chicago, Oct. 6, 1938.

By-product markets rather quiet this week with prices unchanged to slightly lower.

Blood.

Last sale of blood at \$3.00. Market quiet at quoted price.

quite at	danna	P	Unit Ammonia.
Unground			.\$ @3.00

Digester Feed Tankage Materials.

Feeding tankage market quiet and unchanged. Some good grades of low test tankage available at \$3.00@3.10.

Packinghouse Feeds.

Demand continues good for packinghouse feeds at quoted prices.

		Carlots, Per ton.
Digester tankage meat meal, 60%	8	@47.50
Meat and bone scraps, 50%		@42.50
Raw bone-meal		@35.00
Special steam bong-mont		60.97 50

Bone Meals (Fertilizer Grades).

Outlet fair for bone meal at quoted prices.

-										Per ton.
Steam.	ground,	3	&	50.			٠.			 \$24.00@25.00
										21.00@22.00

Fertilizer Materials.

Fertilizer tankage market quiet.

High grd. tankage, ground,	Per ton.
10@11% am	
Bone tankage, ungrd., per ton	. 18.00@20.00
Hoof meal	. @ 2.50

Dry Rendered Tankage.

Market on cracklings shows little change, with some weakness toward the close of the period. Some producers quoting a range of 65@67½c on high and low test productions.

Hard press	ed and expeller unground,		
per unit	protein	@ .	.65
Soft pred.	pork, ac. grease & qual-		
		@40	.00
	beef, ac. grease & qual-		
ity, ton		@30	.00

Gelatine and Glue Stocks.

Gluestock market a little stronger on some items.

	Per ton.
Calf trimmings	3.00@20.00
Sinews, pizzles 16	3.00@ 17.00
Cattle jaws, skulls and knuckles 18	.00@19.00
Hide trimmings 15	2.00@13.00
Pig skin scraps and trim, per lb., l.c.l.	3% @ 4c

Horns, Bones and Hoofs.

Horns, bones and hoofs salable at quoted prices.

							r er com.
Horns,	accord	ling t	o grade			\$35	.00@60.00
Junk b	ones .						@16.00
				are	for	mixed	carloads
	Cattle Junk b (Not	Cattle hoofs, Junk bones . (Note—fore	Cattle hoofs, hous Junk bones (Note-foregoins	Cattle hoofs, house run Junk bones	Cattle hoofs, house run Junk bones (Note—foregoing prices are	Cattle hoofs, house run	Horns, according to grade

Animal Hair.

Hair market continues quiet and un-

changed at prices quoted here.

Winter	coil	dried.	per	ton.	 	 	 		.\$50.00@	60.00
Summe	r coi	l dried	l, per	ton	 	 	 	٠	. 25.00@	27.50
Winter	proc	essed	black	, lb.	 				. 8cg	9e
Winter	proc	ressed	gray.	lb.	 				. 7c@	8e
Cattle	swite	ches .							. 11/sc@	2e

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner)

New York, October 6, 1938.

One or two cars of dried blood are offered at \$3.00 per unit of ammonia, f.o.b. New York, the last sales having been made at \$2.85 per unit.

Unground feeding tankage is held at \$2.85 and 10c, and ground fertilizer tankage at the same price f.o.b. local shipping points. The last sale of feeding tankage has been made at \$2.80 and 10c f.o.b. Offerings are limited and demand is light.

Japanese sardine meal is quite firm at \$44.00 per ton, c.i.f. Atlantic Coast ports, and the quotation for unground domestic dried fish scrap is nominal.

FERTILIZER PRICES

BASIS NEW YORK DELIVER	Y.
Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, Oct. 1938 to June, 1939, inclusive\$2	27.50@28.00
Blood, dried, 16% per unit	@ 3.00
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory, if & when made3.40	& 10c nom.
Fish meal, foreign, 111/2% ammonia,	644.00
10% B. P. L., c.i.f. spot	@44.00
OctNov. shipment	@44.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories	2.75 & 50e
Soda nitrate, per net ton: bulk, Oct. 1938 to June 1938 inclusive, ex ves- sel Atlantic and Gulf ports	@27.00
in 200-lb, bags	@28.30
in 100-lb. bags	@29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk	2.85 & 10e
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	2.85 & 10e
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f	@22.00
Bone meal, raw, 41/2% and 50%, in bags, per ton, c.i.f	@28.00
Superphosphate, bulk, f.o.b. Balti- more, per ton, 16% fat	@ 8.00

ANIMAL FAT EXPORTS

Dry Rendered Tankage.

@70e

50% unground

60% unground

Exports of animal fats and oils during August, 1938, are reported as follows:

	Quantity, lbs. Value.
Oleo oil	830,478 8 31,698
Oleo stock	345,677 30,620
Oleo stearine	50 5
Oleomargarine	44,719 4,701
Cooking fat, not lard	
Lard	10.842.444 973.508
Tallow, edible	
Tallow, inedible	16,250 1.393
Other fats and greases	64.581 6.323
Grease stearine	26,241 751
Neatsfoot oil	85,591 11,640
Oleic acid	5,507 503
Stearic acid	54,566 5,598

The United Kingdom and Cuba were the largest customers for lard, the former taking 5,668,486 lbs. and Cuba importing 3,211,100.

OIL IMPORTS AND EXPORTS

Foreign trade in vegetable oils and oil bearing seeds during August, 1938, is reported as follows:

Vegetable oils and seeds:	Quantity, lbs.	Value.
	95 059 000	BEE4 940
Copra (free)	30,803,020	\$551,368
Sesame seed		27,147
Sesame oil	1,091,493	58,560
Peanut oil	1.937.651	70,091
Corn oil, edible	2.635.573	160,068
Cottonseed oil	7.929,788	320,432
Babassu nuts and kernels.	2,275,863	69,534
Palm nuts and kernels	5,845,406	86,381
Palm kernel oil		12,806
Inedible vegetable oils:		
Cocoanut oil	22,052,049	602,565
Palm oil	21,289,468	717,554
Soybean oil	20,526	1.528
Oiticica oil	385,349	27,456
Perilla oil	2 343 435	127,558
Palm kernel oil		4,877

EXPORTS.

Q	uantity, lbs.	Value.
Cottonseed oil, refined	238,107	\$ 24,143
Cottonseed oil, crude	80,152	3,948
Corn oll	11,848	1,687
Cocoanut oil, inedible	137,474	5,362
Soybean oil	343,132	31.190
Vegetable soap stock	383,662	18,042
Other expressed oils & fats	136,510	11,019

RENDER WHALE AT ST. LOUIS

A 50-ton baleen whale was recently processed by Willibald Schaeffer Co., manufacturers of animal fats and oils. after it had been exhibited at the firm's plant at St. Louis, Mo. The whale was 80 ft. long and was transported from New Orleans on a special railway car. It was estimated it would yield about 15,000 lbs. of oil and 20,000 lbs. of animal feed.

Refining Edible Oils

Up-to-date practices in refining edible oils and their manufacture into shortening and salad dressings have resulted in product of superior keeping quality, fine flavor, good color and desirable con-

This is due to improvement in neutralizing oils, resulting in more complete deodorization and better decolorizing and clarifying. Improved manufacturing equip-ment has been introduced and great strides have been made in packaging the product for maximum consumer acceptance.

These up-to-date methods, as well as some of the older practices still in use, are described in a series of articles which have appeared in THE NATIONAL PRO-VISIONER. Copies of these reprints are available at 50c. To secure them, send the following coupon with remittance:

THE NATIONAL PROVISIONER,

Old Colony Bidg., Chicago, Ill.
Please send copy of reprint on oil re-ning and manufacture. Name

(Enclosed find 50c in stamps.)

MARGARINE MATERIALS USED

Products used in margarine manufacture during August, 1938, compared with the quantities used in the same month a year ago are as follows:

	Aug. 1938, lbs.	Aug. 1937, lbs.
Ingredient schedule of un	acolored ole	omargarine:
Babassu oil	1,201,618	523,367
Coconut oil	7,238,795	7,693,122
Corn oil		236,103
Cottonseed oil	9,065,906	10.014.038
Derivative of glycerine	55,886	86,535
Lecithin	6,978	2,115
Milk	5,455,258	5,226,462
Neutral lard	98,883	99,257
Oleo oil	987,185	738,890
Oleo stearine	239,858	292,416
Oleo stock	155,819	85,091
Palm oil		13,032
Palm kernel oil	202,055	967,529
Peanut oil	281,713	137,174
Salt	2,001,427	1.215.975
Soda (Benzoate of)	10,768	11,235
Soya bean oil	3,635,081	2,722,434
Vitamin concentrate	1,050	
Total	30,638,280	30,064,775
Ingredient schedule of co	lored oleom	argarine:
Coconut oil	43,061	20,578
Color	114	113
Corn oil		34
Cottonseed oil	19.982	12,688
Derivative of glycerine	269	244
Lecithin	- 8	
Milk	27,836	27,131
Neutral lard	4,273	2,627
Oleo oil	19,911	14,659
Oleo stearine	900	2 2,000
Oleo stock	580	912
Palm kernel oil	290	18,608
Peanut oil	130	17
Salt	7.396	8,797
Soda (Benzoate of)	26	60
Sova bean oil	15,055	20,029
Vitamin concentrate	1	20,020

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g

AUGUST MARGARINE PRODUCTION

139,827

126 499

Oleo stearine
Oleo stock
Palm kernel oil.
Peanut oil
Salt
Soda (Benzoate of)
Soya bean oil.
Vitamin concentrate

Total

Margarine produced during August, 1938, with comparisons, as reported by manufacturers, shows a production practically the same as that of August

a year ago.		
	Aug. 1938, lbs.	Aug. 1937, lbs.
Production of uncolored margarine	.28,593,710	28,564,245
Production of colored margarine	. 124,227	115,108
Total production		28,679,353
Uncolored margarine with- drawn tax paid	.28,343,269	28,337,163
Colored margarine with-	27.910	38,254

MARGARINE TAX OPPOSED

Efforts of the National Association of Retail Grocers to lift the license tax required of dealers handling oleomargarine are now being supported by the National Food Distributors Association, an organization with more than 3,000 members who sell and deliver various products direct to retail dealers through more than 25,000 trucks. Oleomargarine, mayonnaise, and cheese form a considerable part of the food distributors' business.

The distributors at a recent convention voted to support the retail dealers in their drive to seek the repeal of special license taxes on oleomargarine, on the ground that such taxes constitute an unjust burden on dealers, are unjustly discriminatory, are unnecessary for public welfare and restrain many dealers from handling a legitimate, wholesome food product.

VEGETABLE OILS

WEEKLY MARKET REVIEW

OTTONSEED oil futures backed and filled over a narrow range in the New York market during the past week and showed little change from levels prevailing during the previous week. Daily turnover was good but trade was very mixed; the market continued to give a good account of itself, however,

SED

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garine: 523,367 693,122 236,103 014,038 86,535 2,115 226,462 99,257 738,890 292,416 85,091 13,032 907,529 137,174 15,975 11,235 22,434

64,775

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Decided weakness in lard, which carried the Chicago market into new low ground for the season, had only a minor influence on cotton oil. Persistent complaints of slack cash oil and shortening trade were offset by the fact that the South continued to hold the new crop so that there was small pressure on it in the New York market.

The market received some support at mid-week from the persistent advance in the stock market, more favorable reports on business prospects for the next few months, and a belief that the government will make serious efforts to bolster commodity prices.

The cottonseed holding movement in the South continued and seed prices The impression prevailed were firm. that a good deal of the seed was being held speculatively. However, with seed at from \$23 to \$26 across the Belt, mills were not pressing crude oil offerings. As a result hedge selling on the futures market was moderate and rather easily digested.

Any encouragement from Washington might serve to broaden the holding movement, but meanwhile conditions within the cottonseed oil market itself showed no improvement. Cash oil trade was fair but far from large as consumers, content with the present situation, were still inclined to operate as far as possible with stocks on hand. Where any were forced to take hold they were disposed to buy only for nearby requirements. This, it is feared, will result in comparatively small September and October consumption compared with heavy distribution in those months last season, when about 800,000 bbls. were absorbed.

The increasing discounts on pure lard futures under oil futures were causing more concern for shortening distribu-At one time this week December lard sold 42 points under December cottonseed oil, whereas lard should be at a premium of 1c a pound or more.

In the Southeast and Valley, modest trading in crude cottonseed oil was reported at 6%c and 61/2c; sales were reported in Texas at from 6½c to 6.40c. Cottonseed in the Valley held around \$26 per ton and seed in Texas advanced \$1 to \$23 per ton.

Under these circumstances, the trade felt that it would take a sharp rally in lard to bring about much improvement in cottonseed oil values. However, in spite of conditions within the market, the professional element was inclined to work the constructive side and buy on all setbacks. There was some covering in the October delivery, on which 24 tenders have been made thus far. There was additional selling of oil futures against purchases of lard and moderate hedge selling of March and May. The latter tendency was offset to a large extent by evidence of Southern mill buying of cottonseed oil futures, presumably against sales of crude.

Private cotton crop estimators have been inclined recently to lower their ideas. One estimate was cut around 600,000 bales to 11,369,000 bales. Other estimates ranged up to 11,950,000 bales.

COCONUT OIL .- The market was quiet and steady with the New York price at 3%c and on the Pacific Coast

CORN OIL .- The market was quiet but steady at New York on a basis of 7c.

SOYBEAN OIL.—It was estimated that over 100 tanks of crude soybean oil sold in the Midwest this week on a basis of 5c. Further offerings were reported in the market at the same level.

PALM OIL .- Trade was quiet and the market more or less nominal at New York. Nigre was quoted around 2%c and Sumatra at 2%c.

PALM KERNEL OIL.-Trade was dull and the market around 3.60 to 3.65c at New York.

OLIVE OIL FOOTS.—Demand was better and the market firmer at New York. Prices were up ¼c to 6¾c in tanks and 7c in drums.

PEANUT OIL .- Offerings continued

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., October 6, 1938. Refined and crude oil markets were practically unchanged for the week, having moved in extremely narrow range, featured principally by small movement of cotton seed to mills, and also small volume of crude oil sales by mills. Traders generally feel that any improvement in lard will be quickly felt in the oil market and higher prices will follow without delay.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, October 6, 1938 .-Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment, \$23.50. Basis prime cottonseed oil 6%@61/2c trading.

light and the market was quoted 6%c nominal. There was a tendency to await developments under the government surplus peanut plan.

COTTONSEED OIL .- Valley crude was quoted Wednesday at 61/2c paid; Southeast, 61/2c bid; Texas, 61/2c paid at common points and Dallas, 6%c nominal.

Market transactions at New York:

Friday, September 30, 1938

							Clusting-		
		Sales.	High.	Low.	Bid.	A	sked.		
Oct.		20	777	770	772	a	trad		
Nov.					770	a	nom		
Dec.		42	791	785	787	a	86tr		
Jan.	0	13	794	787	788	a	trad		
Feb.					788	a	nom		
Mar.		66	801	795	795	a	trad		
April					795	a	nom		
May		55	808	800	802	a	01tr		

Saturday, October 1, 1938

Oct.				773	a	777
Nov.				770	a	nom
Dec.	20	786	784	787	a	789
Jan.	3	790	788	790	a	792
Feb.				790	a	nom
	16		795	798	a	trad
April				798	a	nom
May	34	805	801	805	a	trad

Monday, October 3, 1938

		,,				
Oct.	8	780	763	777	a	785
Nov.				780	a	nom
Dec.	44	795	783	794	a	trad
Jan.	7	795	786	795	a	796
Feb.				795	a	nom
	35		795		a	807
April				805	a	nom
			800		a	812

Tuesday, October 4, 1938

Oct.	6	780	775	775	a	trad
Nov.				780	a	nom
Dec.	66	797	789	787	a	789
Jan.	10	795	792	790	a	791
Feb.				790	a	nom
Mar.	48	806	798	798	a	trad
April				798	a	nom
May	33	812	803	804	a	trad

Wednesday, October 5, 1938

Oct.	6	779	775	777	a	779
Nov.				780	a	nom
	33	790	785		a	790
Jan.	7	790	786	791	a	792
Feb.				792	a	nom
Mar.		802	794	800	a	trad
April				800	a	nom
May	52	807	800	805	a	trad

Thursday, October 6, 1938

Oct.			780	779	777	a	bid
Dec.			793	790	792	a	nom
Jan.			795	791	794	a	bid
Mar.			802	801	801	a	bid
May			808	805	807	a	nom

Sales, 148 contracts,

(See page 41 for later markets.)

HIDES AND SKINS WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—The packer market was active and strong, with about 85,000 July to Sept. hides sold at a full cent advance over prices prevailing early previous week. Most of the trading was confined to one day at midweek and, while more business was available at these levels, packers were inclined to await developments, on strength shown in hide futures and securities.

In addition to the sales reported previous week, a block of 22,000 light native cows was confirmed later at 11c for July to Sept., and 22,000 branded cows at 10½c for same dating, with Apr. to June take-off at ½c less, bringing sales for previous week to well over 150,000 bides

Attempts to purchase hides early this week at the ½c advance paid in a small way late last week for steers were not successful. The sharp up-turn in shoe production during August was reflected in a better demand for leather, and hide futures responded with other markets.

Total visible supply of all cattle hides and leather at end of Aug. fell to 13,-420,000 equivalent hides, the lowest level in the seventeen years for which records are available, according to Commodity Exchange statistics. This compares with 13,865,000 in July and 14,680,000 in August 1937. The main decrease was in finished stocks, reflecting the sharp increase in leather consumption, which reached 2,125,000 equivalent hides in Aug., highest since March 1937, as against 1,693,000 in July and 2,024,000 in Aug. 1937.

One lot of 3,300 winter native steers sold at 10½c for Jan.-Feb. take-off; Association sold 800 Sept. early at 12½c, and later 800 Sept.-Oct. moved at 13c. Extreme light native steers quoted 12½c nom. and scarce.

Total of 8,000 July to Sept. butt branded steers sold at 12½c and 7,600 Colorados at 12c; 5,000 heavy Texas steers moved at 12½c and 9,500 light Texas steers at 11½c; extreme light Texas steers quoted 11½c.

One lot of 2,000 late salting heavy native cows sold at 12c. Association sold 1,000 Sept. light native cows at close of last week at 11½c; 11,500 July forward sold this week at 12c, and one lot of 3,100 light cows moved at 12c for July-Aug., 11½c for June and 11c for Mays. Traders later reported bidding 12½c for Sept. light cows. Total of 18,000 July to Sept. branded cows sold at 11½c. Association sold 1,000 Sept.-Oct. light cows at 12c, 1,000 branded cows, 11½c.

Bulls recovered the ½c loss of previous week; 6,000 Jan. to June native bulls sold at 8c, and 4,000 branded bulls same dating at 7c; later 800 June to Sept. sold at 8½c for natives; Associa-

tion sold 800 Sept. bulls at 81/2c for natives.

An Iowa packer early in the week sold 10,000 Aug. to Nov. 1937 light native cows at 10½@11c; also 5,000 Sept.-Oct. 1937 branded cows at 10c, and was credited with 10,000 more later at 10½c, cleaning up most of old hides.

OUTSIDE S MALL PACKER HIDES.—Sales of outside small packer all-weights were made early in the week at 10c, with 10½c reported paid for choice lots; while no trading has yet been reported over this figure, offerings are held sharply higher around 11c. Market quoted nominally around 10½c, selected, Chgo. freight basis, for natives, brands ½c less, in view of the fact that 10c has been declined for country extremes. Some of the more choice productions are reported well sold up for the present.

PACIFIC COAST.—The Coast market participated in the up-turn, about 9,000 Vernon small packer hides being reported mid-week at 10c for steers and 9½c for cows, flat, f.o.b. Los Angeles; another lot of 9,000 was reported later same basis. Trading in larger packer production was reported at 10½c for steers and 9½c for cows, and finally about 30,000 hides reported at 10½c for Sept. steers and 10c for cows, big packer production.

FOREIGN WET SALTED HIDES.—The South American market was strong and moderately active, with advances of slightly over a cent paid. Sales of 4,500 Smithfield to Europe, also 4,000 Wilson steers and 4,000 LaPlatas to the States, were reported early midweek at 75 pesos, equal to slightly over 11%c, c.i.f. New York, as against 72 pesos or 11%c paid last week; 1,700 Sansinena cows sold also at 75 pesos or about 11%c. Later, 11,000 reject cows moved at 60 pesos or 9%c, an advance of 1%c over last week. Finally, 4,000 LaBlanca steers sold at 78 pesos or 12%c.

COUNTRY HIDES .- There was a fair trade in country hides, with interest mainly in extremes and to a lesser extent in buff weights, but holders advanced their ideas and appear to be holding hides very firmly. Untrimmed all-weights are quoted 8@84c, selected, del'd Chgo. Heavy steers and cows sluggish and quoted 71/2@7%c nom. Buff weights were reported sold at 81/2c, trimmed extremes sold at 10c, selected, sellers talking up to 9c. Several cars trimmed extremes sold at 10c,, selected, and this figure reported freely bid with 10 1/2 c asked. Bulls quoted 6@61/2 c nom. All-weight branded hides 74 @74c flat.

CALFSKINS.—One big packer obtained another advance of 1½c late this week on the movement of 8,000 Sept. northern heavy calfskins 9½/15 lb. at 20c; this is full 2c over price paid for

bulk of Aug. skins. River point heavies and lights under 9½ lb. are held at 19c, a similar advance; more action expected shortly.

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Car Detroit city 8/10 lb. calfskins sold early this week at 14c, or ½c advance; this figure reported obtainable later and possibly paid for more. Some Detroit city 10/15 lb. were also reported at 16c, or ¾c up, but these prices are now viewed as low since the packer sale. Outside cities, 8/15 lb., around 14@14½c nom.; straight countries around 10½c flat. Chicago city light calf and deacons 1.00@1.05 nom.

KIPSKINS.—Packers well sold to end of August and no action as yet on Sept. kipskins, although last paid prices of 15% c for northern natives and 14% c for northern over-weights were understood to be available and declined; considerably higher will probably be asked.

Car Chgo. city kipskins sold early at 13c, steady, but collectors now talking 14c on further offerings. Outside cities nominal at 13@13½c; straight countries about 10c flat.

Packers last sold Aug. regular slunks at 70c but higher will be asked for Sept. skins.

HORSEHIDES. — Horsehides have not responded as yet to the strength in beef hides; tanners have resisted advances and are not showing any great interest when higher prices are asked. Good city renderers, with manes and tails, quoted \$2.80@2.90, selected, f.o.b. nearby points; ordinary trimmed renderers \$2.60, del'd Chgo.; mixed city and country lots \$2.30@2.40, Chgo.

SHEEPSKINS .- Dry pelts nominal around 13 1/2c, del'd Chgo. Packer shearlings quoted steady at 60@65c for No. 1's, 40@45c for No. 2's and 221/2@25c for No. 3's; production light and sales correspondingly limited. A few northern shearlings sold to pullers this week at 60c; slightly better reported obtainable from tanners for better stock. Pickled skins are available at \$4.25 per doz. packer lambs, and one car reported to have sold this basis; others ask \$4.50 and willing to wait. Packer Sept. wool pelts last sold at \$1.37 % per cwt. live lamb, outside production; some scheduled to move on bids late this week and early next week.

New York

PACKER HIDES.—At the close of last week, three packers moved their Sept. hides and a few dating back earlier, with 3,500 native steers sold at 12½c, 7,500 butt branded steers at 12c, and 8,800 Colorados at 11½c. One packer holds Sept. hides and declined 13c for natives this week, asking 13½c.

CALFSKINS.—No sales of calfskins reported this week and earlier undercover trading at about steady prices is thought to have about cleaned up the market. Collectors' 4-5's were quoted around \$1.00, 5-7's about \$1.30, 7-9's around \$1.50 and 9-12's last sold \$2.35; packer 5-7's were quoted around \$1.45@ 1.50, 7-9's \$1.80 and 9-12's last sold at \$2.65. However, next trading will probably be at higher levels, in view of the advance in the West.

N. Y. HIDE FUTURE MARKETS

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Saturday, Oct. 1, 1938.—Old contracts: Dec. 11.29@11.31; Mar. 11.52@11.54; June 11.60 n; sales 68 lots. Closing 12@16 higher.

New: Dec. 11.93; Mar. 12.24@12.25; June 12.50@12.55; Sept. (1939) 12.75; sales 60 lots. Closing 12@19 higher.

Monday, Oct. 3, 1938.—Old contracts: Dec. 11.42@11.44; Mar. 11.70@11.71; June 11.78 n; sales 115 lots. Closing 13 to 18 higher.

New: Dec. 12.09 b; Mar. 12.40@12.42; June 12.68 n; Sept. (1939) 12.95 n; sales 164 lots. Closing 16 to 20 higher.

Tuesday, Oct. 4, 1938.—Old contracts: Dec. 11.60; Mar. 11.88; June 12.10; sales 116 lots. Closing 18@32 higher.

New: Dec. 12.27 n; Mar. 12.58@ 12.59; June 12.93@12.95; Sept. (1939) 13.20 n; sales 108 lots. Closing 18@25 higher.

Wednesday, Oct. 5, 1938.—Old contracts: Dec. 11.97@12.00; Mar. 12.23@12.28; June 12.52 n; sales 212 lots. Closing 35@42 higher.

New: Dec. 12.65; Mar. 12.98; June 13.30; Sept. (1939) 13.55 n; sales 290 lots. Closing 35@40 higher.

Thursday, Oct. 6, 1938.—Old contracts: Dec. 11.95@11.99; Mar. 12.23@12.29; June 12.54; sales 169 lots. Closing 2 lower to 2 higher.

New: Dec. 12.65@12.70; Mar. 12.99; June 13.29 n; sales 242 lots. Closing 1 lower to 1 higher.

Friday, Oct. 7, 1938.—Old contracts: Dec. 12.06@12.10; Mar. 12.32@12.42; June 12.40 n; sales 68 lots. Closing 3@11 higher.

New: Dec. 12.78@12.85; Mar. 13.10@ 13.14; June 13.42 n; September, 1939, 13.70 n; sales 180 lots. Closing 11@15 higher.

CHICAGO HIDE FUTURES

Saturday, Oct. 1, 1938.—Close: Dec. 11.85; Mar. 12.00; June 12.50; sales 10 lots. Closing 25@30 higher.

Monday, Oct. 3, 1938.—Close: Dec. 12.00; Mar. 12.00 n; June 12.50 n; sales 4 lots. Closing unchanged to 15 higher.

Tuesday, Oct. 4, 1938.—Close: Dec. 12.15; Mar. 12.35 b; June 12.50 n; sales 7 lots. Closing unchanged to 35 higher.

Wednesday, Oct. 5, 1938.—Close: Dec. 12.52; Mar. 12.35 n; June 13.10; sales 5 lots. Closing unchanged to 60 higher.

Thursday, Oct. 6, 1938.—Close: Dec. 12.60; Mar. 12.97; June 13.10 n; sales 3 lots. Closing unchanged to 62 higher.

Friday, Oct. 7, 1938.—Close: Dec. 12.60; Mar. 12.97 n; June 13.10 n; 1 sale. Closing unchanged.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended October 7, 1938, totaled 1,200,895 lbs. lard and 397,480 lbs. bacon.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Lard backed and filled latter part week in quieter trade awaiting developments. Liquidation was less in evidence, speculative demand quieter and hedge selling moderate.

Cottonseed Oil

Cotton oil was quiet and steady with mixed trade. Crude, Southeast and Valley, 6½@6%c; Texas, 6%@6%c. Impression is growing that recent selling of cottonseed oil was hedging on recent purchases of soya bean oil.

Quotations on bleachable cottonseed oil at close of market on Friday were Oct. 7.80@7.86; Dec. 7.95; Jan. 1939, 7.87@7.88; March 8.06; May 8.11. Sales 195 lots. Closing steady.

Tallow

Extra tallow quoted at 5% c lb., f.o.b.

Stearine

Stearine, 71/2c lb.

Friday's Lard Markets

New York, October 7, 1938.—Prices are for export. Lard, prime western, \$8.20@8.30; middle western, \$8.20@ 8.30; city, 7%c; refined continent, 8%c; South America, 8%c; Brazil kegs, 8%c; shortening, 10c in carlots.

BRITISH PROVISION MARKETS

Liverpool, Oct. 7, 1938.—General provision market quiet and unchanged; poor demand for hams and lard but expect improvement soon.

Friday's prices were: Hams, American cut, 94s; Canadian hams (A.C.) 100s; short backs, unquoted; bellies, English, 67s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 89s; Canadian Cumberlands, 91s; spot lard, 47s 6d.

LIVERPOOL PROVISION STOCKS

Provision stocks on hand October 1, 1938 as estimated by Liverpool Trade Association:

	Oct. 1, 1938.	Sept. 1, 1938.	Oct. 1, 1937.
Bacon, 1bs	46,368	95.312	3,360
Ham. Ibs.		677,264	56,448
Shoulders, lbs			336
Butter, cwt.*	9,608	11.937	6,218
Cheese, cwt.*	24,589	24,670	25,114
Lard, steam (U. S.) tons.	69	83	47
Lard steam (Canada)		****	25
Lard, steam (Argentina)			-
tons			71
Lard, refined (U. S.) tons.	842	1,400	270
Lard, refined (Canada)			
tons	2	3	38
Lard, refined (Can. &			
So. Amer.) tons	6	9	2
*(Ton of 2,240 lbs.; cw	t., 112 l	lbs.)	

JULY LARD MOVEMENT

Estimated production and consumption of lard from federally inspected slaughter during July, 1938, compared:

Jul 193		June, 1938.	July, 1937.
Production, M lbs 72,	938	80,365	41,701
Storage beginning of month, M lbs126,	066	123,581	185,124
Storage end of month, M lbs	677	126,066	156,959
Exports (refined and neutral), M lbs 12,	881	17,179	7.824
Apparent consumption, M lbs 62,	446	60,701	62.042
Per capita consumption,	.48	0.47	0.48

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to October 7, 1938: To the United Kingdom, 174,319 quarters; to the Continent, 4,372. Last week to the United Kingdom, 42,319 quarters; to the Continent, 33,429.

HULL OIL MARKETS

Hull, England, Oct. 5, 1938.—Refined cotton oil, 21s 6d. Egyptian crude, 18s 6d.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 7, 1938, with comparisons:

1	PACKER	HI	DES.		
	k ended ct. 7.		rev. eek.		week,
Hvy. nat.	@13		@12%		@19%
Hvy. Tex.	@1214		@12n		@19%
Hvy. butt brnd'd	@121/4		@12		@1914
Hvy. Col.	-				
Exlight Tex.	@12		@11%		@19
Brnd'd cows.,	@11%		@10%		@161/4 @161/4
Hvy. nat.	@12		@11	1734	@1814
Lt. nat. cows12	@1214		@11		@17ax
Nat. bulls	@ 81/9		@ 8	13	@1314
Brnd'd bulls. Calfskins19		17	@1814	201/4	@23
Kips, nat 1514 Kips, ov-wt 1414	@15n		@15¼n @14¼n		@18 @17
Kips, brnd'd.13 Slunks, reg70	@13%n @80n	12%	@13	1.00	@151/4 @1.05ax
Slunks, brls40	@45n		@40	45	@50
Light native, be per lb. less than			ind Colo	rado	steers 10

CITY AND	OUTSIDE	SMALL	PACKERS.
Nat. all-wts10	%@11n	9%@ 9	
Branded10 Nat. bulls 7	@ 734	@ 7	@12
Brnd'd bulls. 6 Calfskins14	@ 61%	13%@15	
Kips13	@14n	@131	16 @16%
Slunks, reg. 60 Slunks, hrls. 30		60 @651 30 @351	
Siunas, nris30	Groon	ov good	. 00 @101

	COUNTRY	HIDES.	
Hvy. steers.	7%@ 7%n	@ 7n	10% @11
Hvy. cows '	7%0 7%n	@ 7n	10% @11
Buffs	81/4 @ 81/4	@ 8	11%@12
Extremes1		94 @ 94	1314@14
Bulls		5%@ 6	9 @ 91/2
Calfskins	@ 10 1/2 n	10 @10%	131/4 @ 14
Kips	@ 10n	9 @ 91%	18 @1314
Horsehides .2	.30@2.90	2.25@2.80	3.80@4.75

SHEEP	BKINS.	
Prk. lambs Sml. pkr.	*****	
Pkr. shearlgs.60 @65	@60 @134	1.20@1.33 20 @21n

LIVE STOCK MARKETS

Livestock Markets in September

IVESTOCK market at Chicago during September was featured by low cattle and calf receipts, highest hog receipts for September since 1934 and sec-· ond largest run of sheep and lambs for any month since October, 1936.

Cattle receipts totaled 167,232 head, smallest for September in 54 years. This was accounted for by the light run of Westerns, which was the third lightest for any month on record. The year's top price of \$13.35 was made during the month on long-fed quality cattle. Calves were scarce and topped at \$11.50 to \$12.00 during most of the month. Western lamb receipts, on the other hand, were heavy and most of these were well finished, due to good conditions prevailing on the ranges. Live lamb prices were lower during much of the period, owing to the fact that dressed lamb and wool prices were lower.

While hogs showed a lower top during the month the average price held well, being 60c over August and within 20c of the highest monthly average since March. Early marketing of spring pigs, a limited supply of heavy butchers and a steady decline in the sow run resulted in a lower average weight for the month. Average price of hogs for September was \$8.40. This compares with \$7.80 in August, \$11.30 in September, 1937 and \$9.90 for the same month in

Native beef steers averaged \$10.40 during September, \$10.35 in August, \$13.90 in September a year ago and \$9.15 in the same month two years ago. Canners and cutters averaged \$4.45 compared with \$4.55 in August, \$4.60 in September a year ago and \$3.30 in the like period of 1936. Lambs were low, averaging \$7.95 for the month, \$8.40 in August, \$10.65 in September a year ago and \$9.30 two years ago.

PACKERS' LIVESTOCK COSTS

Packers operating under federal inspection paid \$123,000,000 for livestock slaughtered during August, 1938. This was \$2,000,000 less than was paid in August a year ago but \$19,000,000 more than the average cost for the month during the past 5 years. In August this year fewer cattle and calves but more hogs and lambs were processed. Unit costs of all classes of livestock were lower than a year ago, but well above the 5-year-average for the period.

Cost of each class of animals slaughtered with comparisons was as follows:

AUGUST LIVESTOCK COST.

						Aug., 1938.	Aug., 1937.	5-yrAug. average.
Cattle					۰	.\$56,000,000	\$60,000,000	\$47,000,000
Calves					0	. 8,000,000	9,000,000	6,000,000
Hogs		,				. 49,000,000	44,000,000	42,000,000
Sheep			٠	0		. 10,000,000	12,000,000	9,000,000

Total\$123,000,000 \$125,000,000 \$104,000,000

ANIMALS PROCESSED.

	Aug., 1938. Number.	Aug., 1937. Number.	average. Number.
Cattle	848,000	880,000	888,000
Calves	457,000	538,000	496,000
Hogs	2,467,000	1,590,000	2,326,000
Sheep	1,603,000	1,498,000	1,524,000

	AL VANALUE CO.	OUDI.	
	Aug., 1938. per cwt.	Aug., 1937. per cwt.	5-yr, -Aug. average. per cwt.
Cattle	\$7.29	\$ 7.66	\$5.84
Calves	7.95	8.11	6.21
Hogs	8.11	11.73	7.50
Sheep	7.62	9.34	7.65

During the first eight months of 1938 federally-inspected packers paid a total of \$979,000,000 for animals processed. This compared with \$1,074,000,000 paid in the like period of 1937, and \$833,-000,000 the average of the preceding five years.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.

MORE HOGS PROCESSED

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Hog slaughter under federal inspection at eight centers during the four weeks ended September 30, 1938, totaled 1,033,320 head. This compared with 781,556 head slaughtered in the four weeks ended October 1, 1937. This continues the trend shown during August, when slaughter was 9 per cent larger than in July and 55 per cent greater than in August, 1937. In calling at-tention to this increased processing the U. S. Department of Agriculture pointed out that only one time previously in the past 30 years did August slaughter exceed that for July.

HOG WEIGHTS AND PRICES

At most of the principal markets hogs averaged lighter during September this year than a year ago and the average price was \$2.50 to \$3.00 less. Omaha was the outstanding exception, hogs there averaging 12 lbs. heavier. Average weights and prices at five large markets, with comparisons, were as follows:

Average	e weight.	Averag	e price.
Sept., '38, Ibs.	Sept., '37, lbs.	Sept., '38.	Sept.,
Chicago260	262	\$8.35	\$11.37
Kansas City222	232	8.56	11.26
Omaha281	269	7.83	10.47
E. St. Louis212	212	8.76	11.77
St. Paul 217	244	8.24	10.87

At St. Joseph average weight in September this year was 227 lbs.; year ago, 239 lbs.; at Wichita 211 lbs. and a year ago 219 lbs.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 23,496 cattle, 3,211 calves, 25,476 hogs and 14,632 sheep.



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., October 6, 1938.-At 20 concentration points and 10 packing plants in Iowa and Minnesota hog receipts for the first four days of this week were heaviest since same period in late February. Trade undertone was slow all week. Prices were very uneven, with weights to 200-lb., 35c to 70c, but mostly 55@65c lower than last week's close; heavier butchers 40@65c lower; sows generally 15@40c lower, but in spots heavies were steady to only 10c off. Current prices, good to choice, 200-270-lb., \$7.75@8.10; few \$8.15, but bulk at plants, \$7.90@8.05; 270-290-lb., \$7.65 @7.90; 290-350-lb., \$7.15@7.70; 180-200-lb., \$7.55@8.00; 160-180-lb., \$6.50@ 7.60; sows to 350-lb., \$6.90@7.25; 350-425-lb., \$6.70@6.95; 425-550-lb., \$6.20@ 6.70.

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Receipts at the Corn Belt concentration points and meat plants for the week ended on October 6:

	This week.	Last week.
Friday, Sept. 30	.19,500	14,900
Saturday, Oct. 1	.21,600	14,400
Monday, Oct. 3	.33,500	24,400
Tuesday, Oct. 4	.24,600	15,300
Wednesday, Oct. 5	.24,700	15,400
Thursday, Oct. 6	.18,800	17,300
	Saturday, Oct. 1	

CANADIAN LIVESTOCK PRICES STEERS.

9.7	EERS.		
Top Prices	Week ended Sept. 28.	Last week.	Same week 1937.
		\$ 6.25	\$ 9.25
		6.50	9.00
Montreal			
Winnipeg		6.00	8.50
Calgary		5.75	6.00
Edmonton		5.50	6.50
Prince Albert		4.75	6.00
Moose Jaw		5.00	7.50
Saskatoon		4.25	5.50
Regina	4.50	5.25	****
VEAL	CALVES		
Toronto	\$10.50	\$10.50	\$11.00
Montreal		9,50	10.00
Winnipeg		7.50	7.00
Calgary		6.25	6.00
Edmonton		6.50	6.00
Prince Albert		6.00	4.75
Moose Jaw		6.50	5,50
Saskatoon		6.50	5.50
Regina		7.00	2.00
BAC	ON HOGS.		
Toronto	8 8.75	\$ 9.25	\$10.35
Montreal ¹		9.50	10.25
Winnipeg1		9.25	9,40
Calgary		9.15	9.50
		9,00	9.40
Prince Albert		9.00	8.75
		9.10	9.10
Moose Jaw			
Saskatoon		9.00	8.85
Regina		9.10	****
'Montreal and Winn watered' basis. All of	hers "off		'fed and
G001	LAMBS.		
Toronto	\$ 8.00	\$ 8.00	\$ 8.75
Montreal		7.75	8.75
Winnipeg		6.50	7.10
Calgary		6.25	6.75
		6.25	6.50
Edmonton		5.50	6.50
Prince Albert		6,25	6.50
Moose Jaw		6.00	
Saskatoon		6.25	****
Regina	0.00	0.20	****

NEW YORK LIVESTOCK

Receipts week ended October 1:

Jersey City Central Union New York	3,970 1,857	Calves. 10,255 1,367 1,850	Hogs. 4,909 17,838	Sheep. 31,559 11,215 5,789
Total	6,757	13,472 16,752 19,884	22,747 23,321 27,569	58,563 49,789 69,187

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, October 6, 1938, as reported by the U. S. Bureau of Agricultural Economics:

rs (Soft & oily not quoted).	CHICA	30. 3	AT ST	Z WD	S. OMATE	A. KANS.	CITY	ST. PA	U
BARROWS AND GILTS:	UNIUA	30. N	AI. STI	L. ID	. UMAH	a. AANS.	oiri.	DA. FA	0.1
Good-choice:									
140-160 lbs	7.50@	8.15	8.20@	8.50 \$	7.40@ 7.	85 \$ 7.60@	8.00 \$	7.65@ 7	.8
160-180 lbs	8.00@ 8.15@	8.40	8.35@ 8.35@	8.55	7.60@ 8. 7.75@ 8.	00 7.85@ 15 8.00@	8.30	7.75@ 7 7.85@ 8	3.1
200-220 lbs	8.40@	8.65	8.40@ 8.50@		8.00@ 8. 8.00@ 8.		8.30	8.10@ 8	1.1
250-290 lbs	8.50@ 8.50@	8.70	8.40@	8.60	8.00@ 8. 7.80@ 8.	15 8.15@	8.30	7.75@ 8	
	8.10@	8.00	8.15@	5.40	1.80@ 8.	00 8.00@	0.00	******	* *
Medium: 140-160 lbs	7.00@	7.70			7.00@ 7.	40		7.25@ 7	7.7
160-180 lbs. 180-200 lbs.	7.50@	8.00			7.00@ 7. 7.25@ 7. 7.40@ 7.	80		7.25@ 7 7.65@ 7 7.75@ 8	.7
180-200 108	7.75@	8.20	*****	****	1.40@ 1.	75			3.0
PACKING SOWS:									
Good: 275-350 lbs	7.75@	0 95	7.65@	9 00	7.25@ 7.	70 7.15@	7 50	7.05@ 7	51
350-425 lbs	7.50@	8.00	7.25@	7.85	7.15@ 7. 6.00@ 7.	40 6.90@ 25 6.35@	7.35	6.75@ 6	7.1
425-550 lbs	1.000	1.00	6.75@		6.50@ 7.			6.65@ 7	
	0.000								
PIGS (Slaughter): Good-choice, 100-140 lbs	0.000	* 01	7.90@	0.05				7.25@ 7	7 6
Good-choice, 100-140 lbs Medium, 100-140 lbs	6.50@	7.65	7.50@		*******			1.25@	
ughter Cattle, Vealers, and Calves									
STEERS, choice: 750- 900 lbs	10 500	19.00	9.75@	11.00	9.75@11.	50 9.75@	11.95	10.00@1	1.4
900-1100 lbs	11.0000	12.40	10.25@	12 00	10.50@12	00 10 25@	11.75	10.50@1	1.8
1100-1300 lbs	11.50@	13.00	10.50@ 10.75@	12.25 12.50	10.75@12. 10.75@12.	25 10.50@ 25 10.75@	11.75	11.00@1: 10.85@1:	2.1
STEERS, good: 750- 900 lbs	8.75@	11.25	8.25@	10.00	8.25@10.	50 8.00@	10.00	8.60@1	0.6
900-1100 lbs	8.75@	11.50	8.75@	10.50	8.50@10.	75 8.00@	10.50	8.85@1 9.00@1	1.0
1100-1300 lbs	9.00@ 9.25@	12.00	9.00@	10.75	8.75@10. 8.75@10.	75 8.25@ 75 8.50@	10.75	9.00@1	1.0
STEERS, medium:									
750-1100 lbs	7.006	8.75	7.00@	8.75	6.75@ 8.	50 6.50@	8.25	6.75@	
1100-1300 lbs	7.25@	9.25	7.25@	9.00	7.00@ 8	75 6.85@	8.25	7.00@	
STEERS, common (plain):									
750-1100 lbs	6.25@	7.25	6.00@	7.25	5.75@ 7.	00 5.75@	6.85	5.85@	7.0
STEERS AND HEIFERS:									
Choice, 550-750 lbs	10.00@	11.50	9.00@	10.25	9.50@11	.00 9.25@	10.50	9.25@1	1.0
Good, 550-750 lbs	8.50@	10.25	8.00@		8.00@ 9	50 7.50@	9.25	7.75@1	0.0
HEIFERS:									
Choice, 750-900 lbs	10.256	11.50	9.00@	10.25	9.25@10	.50 9.25@	10.50	9.25@1	0.5
Choice, 750-900 lbs	8.5000 6.7500 5.9500	8.50 8.75	8.00@ 6.25@ 5.25@	8.00	9.25@10 7.75@ 9 6.25@ 7 5.00@ 6	.25 7.50@ .75 6.25@ .25 5.00@	7.50 6.25	7.75@ 6.25@ 5.25@	7.7 6.2
	0.20%	0.10	0.2046	0.10	0.000	.20 0.000	01=0		
COWS, all weights:	B 07 (0.00							
Choice	6.50@	7.25	5.55@	6.75	5.75@ 6	75 5.65@ 75 5.00@	6.50	6.15@ 5.40@	6.
Medium Common (plain)	5 756	6.50	5.55@ 5.25@ 4.50@	5.75	5.75@ 6 5.25@ 5 4.75@ 5 3.75@ 4	.75 5.00@ .25 4.75@	5.00	4.6500	0.4
Low cutter and cutter	5.156 4.006	5.15	3.25@	4.50	3.75@ 4	.75 3.50@	4.75	3.25@	4.7
BULLS, yearlings excluded:									
Good	6.25@	7.25	6.00@	6.50	5.75@ 6	.50 5.75@ .00 5.00@	6.25	5.85@ 5.25@	6.5
Medium Cutter and common (plain).	5.50@	6.00	5.25@ 4.50@	5.25	5.75@ 6 5.50@ 6 4.50@ 5	.50 5.00@	5.25	4.35@	5.5
VEALERS (all weights):									
Choice	10.50%	11.50	10.75 0	nly	9.00@10	.50 9.50@	10.00	10.00@1	1.0
Medium	9.50@ 8.00@	9.50	9.50@ 8.25@	9.50	8.00@ 9 7.00@ 8 5.00@ 7	.00 8.00@ .00 6.50@	9.50 8.00	8.50@1 7.00@ 5.00@	8.1
Cull and common (plain)	6.00@	8.00	4.50@	8.25	5.00@ 7	.00 5.00@	6.50	5.00@	7.1
CALVES, 250-400 lbs.:									
Choice	7.256	8.50	7.256	8.50	7.50@ 9 6.50@ 7	.00 7.50@ .50 6.50@	8.25	8.50@	9.1
Good	5.506	6.75	6.25@ 5.50@	6.25	5.50@ 6 5.00@ 5	.50 5.75@	6.50	7.00@ 6.00@	7.0
Common (plain)	5.00@	5.50	4.50@	5.50	5,00@ 5	.50 4.50@	5.75	5.00@	6.1
ughter Lambs and Sheep:*									
LAMBS:									
Choice	8.256	8.40	7.75@	8.25	7.75@ 8	.00 7.50@	7.90	7.50@	7.
Good	7.756	8.25 7.75	7.75@ 7.25@ 6.00@	7.75	7.75@ 8 7.50@ 7 6.25@ 7	.75 7.00@ .50 6.00@	7.50	7.50@ 7.25@ 6.50@	7.
Common (plain)	5.256	6.15	5.00@	6.00	5.00@	.25 5.00@	6.00	5.25@	6.
YEARLING WETHERS:									
Good-choice	5.756	6.50	****			.15 5.50@	6.60	5.50@	
Medium	5.256	5.90				.00 4.50@	5.50	5.00@	5.
EWES:									
Good-choice Common (plain) & medium	3.006	3.50	2.75@ 1.75@	3.50	2.75@ 3 1.50@ 2	.25 2.75@ .75 1.25@	8.25	2.75@ 1.50@	3.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 1, 1938, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Company	. 7.589	4.103	24.080
Swift & Company	4.918	3.643	10.258
Wilson & Co	. 4.021	4,419	7,079
Shippers	. 13,448	6,402	13,727
Others		20,368	9,441
Western Packing Co., In Packing Co., 3,225 hogs.	ac., 1,12	2 hogs	; Agar

Total: 35,457 cattle; 4,187 calves; 43,282 hogs; 48,275 sheep.

Not including 1,235 cattle, 968 calves, 27,459 hogs and 16,310 sheep bought direct. *These figures include directs.

KANSAS CITY

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company Cudahy Pkg. Co Swift & Company Wilson & Co	2,626 2,663 1,721	1,493 879 817 348	1,852 1,093 1,874 1,263	5,836 4,752 4,436 2,428
Indep. Pkg. Co Meyer Kornblum	861		336	****
Local Butchers	1,239	88 319	537 1,350	286 1,673
Total Not including 18,32		3,944 bought	8,305 direct.	19,411

OWARIA

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company Cudahy Pkg. Co	3,895	3,149 2,146	5,356
Swift & Company	3.815	1,925	8,313 5,982
Wilson & Co Others	939	1,914	30,914
Cattle and calves: Fast			00,014

Cattle and calves: Eagle Pkg. Co., 22: Greater Omaha Pkg. Co., 144; Geo. Hoffmann, 26: Lewis Pkg. Co., 593; Nebrania Beef Co., 299; Omaha Pkg. Co., 96; John Roth & Son, 213; South Omaha Pkg. Co., 120; Lincoln Pkg. Co., 305. Total: 14,209 cattle and calves; 16,131 hogs; 50,565 sheep.

Not including 4,668 hogs and 7,070 sheep bought direct.

EAST ST. LOUIS

		OULD.		
	Cattle,	Calves.	Hogs.	Sheep.
Armour and Company	3,317	1.635	6.343	4.789
Swift & Company	3.242	2,770	5,835	4.169
Hunter Pkg. Co	1.358	719	3,743	729
Hell Pkg. Co			2,005	
Krey Pkg. Co	****	****	1,450	****
Laclede Pkg. Co			1,397	
Sieloff Pkg. Co		****	1,229	
Shippers	8,309	6,898	8,885	5,805
Others	3,165	185	490	822
Total			31.377	16,314
Not including 11,39	H cattl	e, 3,434	calves,	22,142

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company Armour and Company Others	2.243	543 536 35	6,073 3,887 2,230	8,871 5,037 2,306
Total Not including 526		1,114	12,190	16,214
direct.	nogs	and 521	sheep	bought

SIOUX CITY.

Cudahy Pkg. Co 2, Armour and Company 1, Swift & Company Shippers 4,	167 664 797	109 104 119 35 9	3,410 3,458 805 4,580 42	3,242 2,551 872 2,729
Total 9,	009	486	12,295	9,394

OKLAHOMA CITY.

Armour and Company 2,39 Wilson & Co 2,19	2,195	1,225 1,351 31	2,150 2,166	1,114 741 15
Total	4,870	2,607	5,505	1.870
Not including 84	cattle	and 894	hogs	bought

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company Swift & Company Cudahy Pkg. Co	801 747	133 121 79	1,017 1,300 839	28,991 34,326 2,701
Others	1,197	275	1,107	30,987
Total	3,638	608	4,263	97,003

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Compa Swift & Company		2,136 2,069	1,398	4,030
City Packing Co Blue Bonnet Pkg.	109	40 66	301	4,100
H. Rosenthal Pkg.	Co. 65	4	62	8
Total	6,037	4,315	8,900	8,747

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,036	2,201	17,801	7,897
Cudahy Pkg. Co		1,158		
Rifkin Pkg. Co		20		
Swift & Co		3,443	22,712	13,814
United Pkg. Co		819		
Others	8,739	2,485		
			-	-

Total20,575 9,626 40,513 21,711 Not including 353 cattle, 328 calves, 5.347 hogs and 1.311 sheep bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.	
Cudahy Pkg. Co	1,088	839	1,586	853	
Dold Pkg. Co	824	126	1,204	21	
Wichita D. B. Co	10			****	
Dunn Ostertag	102		****		
Fred W. Dold	122		311		
Sunflower Pkg. Co	54		114		
Pioneer Cattle Co	39				
Rose Pkg. Co	257		****		
Keefe Pkg. Co	91		****	****	
Total	9 597	965	3.215	874	

Not including 1,236 hogs and 297 sheep bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,772	2,861	8,801	1,807
Armour & Co., Mil.		1,493		
N. Y. B. D. M. Co.		****	* * * * *	
Shippers	. 203	18	15	86
Others	. 605	719	58	310
Total	. 3,369	5,091	8,874	2,203

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co	1.185	426	12,897	8,236
Armour and Company		204	1,531	
Hilgemeier Bros	8		790	
Stumpf Bros			129	
Meier Pkg. Co	70	20	173	
Wabnitz and Deters.	22	49	190	15
Stark & Wetzel	100	28	244	43
Maass Hartman Co	36	11		
Shippers		1.751	22,221	3,895
Others		388	238	417
Total	6.623	2.877	38.413	7.606

CINCINNATI.

Cat	tle. Calve	s. Hogs.	Sheep.
S. W. Gall's Sons	99		497
E. Kahn's Sons Co Lohrey Packing Co	3 186	0.00	1,897
H. H. Meyer Pkg. Co.	15	3,073	
J. & F. Schroth P. Co.	123 113	O TOP	67
J. F. Stegner Co	435 145		33
Shippers 1, Others 1,	406 688 720		693 347
			-

Total 4,210 1,187 16,500 3,538 Not including 426 cattle, 612 hogs and 99 sheep bought direct.

RECAPITULATION.

CATTLE.

Week ended Oct. 1.	Prev. week.	Cor. week, 1937.
Chicago 35,457	36,256	48,477
Kansas City 18,837	21,310	23,866
Omaha* 14,209	14,780	20,629
East St. Louis 12,207	22,300	24,290
8t. Joseph 6.258	5,637	6,532
Sioux City 9,009	9,157	13,193
Oklahoma City 4,870	3,590	6,942
Wichita 2,587	2,539	3,086
Denver 3,638	4,590	5,837
St. Paul 20,575	14,808	19,906
Milwaukee 3,369	4,239	4,682
Indianapolis 6,623	7,487	6,835
Cincinnati 4,210	4,434	4,331
Ft. Worth 6,037	7,398	*****
Total147,886	158,525	188,600

*Cattle and calves.

HOGS.

Chicago 43,282 45,178	
Kansas City 8,305 7,283	
Omaha 16,131 16,857	
East St. Louis 31,377 37,381	
St. Joseph 12,190 8,855	13,653
Sioux City 12,295 12,778	14.36
Oklahoma City 5,505 4,059	7,160
Wichita 3,215 3,130	
Denver 4,263 3,444	4,303
St. Paul 40,513 26,237	22,64
Milwaukee 8,874 8,975	11,389
Indianapolis 38,413 41,707	24,59
Cincinnati 16,500 17,806	14,84
Ft. Worth 3,900 4,952	2
Total	226.29

SHEEP.		
Chicago 48,275	48,059	41,21
Kansas City 19,411	21,049	32,80
Omaha 50,565	57,147	43,32
East St. Louis 16,314	18,417	12,57
St. Joseph 16,214	18,154	12,34
Sioux City 9,394	6,884	9,23
Oklahoma City 1,870	1,365	1,24

Denver								97,003	79,051	54,660
St. Paul	Ĵ	ĺ.	Ì					21,711	20,245	19,600
Milwaukee									1,377	3,521
Indianapolis									11,579	9,644
Cincinnati .	×							1,187	4,263	4,369
									7,946	
								-	-	
Total								301 374	296 012	245.053

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

Chica Kansi Omah East St. J Sioux Wich Fort Phila Indis New Okla Cinc Denv St. J

St. Milv

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	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 26	13,995	1,836	15,010	12,645
Tues., Sept. 27	6,363	1,303	18,046	12,969
Wed., Sept. 28	9,916	725	11,718	9,689
Thurs., Sept. 29	4,462	830	13,295	12,435
Fri., Sept. 30	1,068	360	8,616	9,334
Sat., Oct. 1		200	4,000	4,000
Total this week	36,304	5,254	70,683	61,072
Previous week	41,106	6,567	72,878	62,224
Year ago	50,000	9,104	60,294	59,180
Two years ago	.51,559	10,273	55,664	69,467

CUIDMENTO

DELLE SEEDS			
Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 26, 3,482	369	1,290	2,811
Tues., Sept. 27 3,566	317	1,835	4,230
Wed., Sept. 28 3,987	76	377	1,492
Thurs., Sept. 29 1,537	48	1.576	2,889
Fri., Sept. 30 719	4	1.337	2,179
Sat., Oct. 1 100	****	100	500
Total this week 13,391	814	6,515	14,101
Previous week13,013	898	5,247	11,684
Year ago	1.708	9.376	11.186
Two years ago 17,987	1,857	9,188	9,118

OCTOBER AND YEAR RECEIPTS.

Receipts thus far this month and 1938 to date with comparisons:

							-Octo	ber-	Year				
							1938.	1937.	1938.	1937.			
Cattle							17,145		1,446,487				
Calves					,		2,713		250,284				
Hogs				۰			20,056		2,990,311				
Sheep				٠			16,100	17,590	2,016,128	1,917,041			

WEEKLY AVERAGE PRICE OF LIVESTOCK.

																1	Cattle.	H	logs.	Sheep.	Lambs.
Week		p	n	d	le	•€	ı	1	1	e	t		1	1			\$10.35	8	8.50	\$2.60	\$ 7.95
Previo	01	1	8		v	16	36	ŀ	2								10.20		8.45	2.75	7.50
1937																	13.90		11.40	4.25	10.40
																			9.55	3.00	9.00
1935																			10.30	3.25	8.75
1934	_														ï		7.90		5.95	1.75	6.00
																			4.75	2.25	6.55
Avg				1	9	3	3	-1	18):	3	7					\$9.45	-	\$8.40	\$2.90	\$8.15

SUPPLIES FOR CHICAGO PACKERS.

					Cattle.	Hogs.	Sheep
Week	en	ded	Oct.	1	.22,913	64,168	46,971
Previo	1319	we	ek		.28,369	67,631	53,867
1937 .					.32,133	51,369	51.85
1936 .					.34,110	46,624	57,75
1935 .					. 27,460	39,845	51,10
1934 .					.34.032	82,915	31,360

HOG RECEIPTS, WEIGHTS AND PRICES.

																No.	Av.	—Pri	ces
																rec'd.	Ibs.	Top.	Av.
*Wes	e l	¢	6	1	ıd	le	rd	1	•)(-1		1			70,000	251	\$ 9.20	\$ 8.50
Prev	ic	10	18		v	v	86	1	k							72.878	252	9.35	8.45
1937																60,294	258	12.45	11.40
1936								ı	v	ě						55,664	242	10.50	9.55
1935																	252	11.35	10.30
1934							í										234	6.60	5.95
1933																	249	5.50	4.75
Av	g			1	18	13	3		3	7						65,800	247	\$9.30	\$8.40

*Receipts and average weights estimated. CHICAGO HOG SLAUGHTERS.

Hog slaughters at Chicago under federal in	spec
tion for week ending Friday, Sept. 30, 1938:	
Week ending Sept. 30	7,29
Previous week 8	0,66
Year ago 5	7,56
1936 5	7,14

CHICAGO HOG PURCHASES.

Supplies of hogs and shippers week er							
				V	V	eek ended Oct. 6.	Prev. week
Packers' purchases Direct to packers Shippers' purchases	 		 			29,216	36,923 24,88 6,24
Take1						75 051	40 00

Watch the Classified Advertisements page for bargains in equipment.

SLAUGHTER REPORTS

54,660 19,600 3,521 9,644 4,369

5,053

Stock

1eep. 2,645 2,969 9,689 2,435 9,334 1,000

.072 1,224 1,180 1,467

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15

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 16 centers for the week ended October 1, 1938.

CATT	LE.		
	Week ended Oct. 1.	Prev. week.	Cor. week, 1937.
Chicago Kanasa City Omaha* East St. Louis St. Joseph Sloux City Fich Worth Philadelphia Indianapolis New York & Jeraey City Oklahoma City* Cincinnati Denver	23,244 22,781 14,327 11,170 6,149 5,278 3,552 10,352 1,798 1,320 7,220 7,561 2,558 3,712	27,235 25,313 14,788 12,927 6,087 6,753 8,433 13,883 1,795 1,397 10,449 8,329 4,312 5,342	32,877 30,808 19,134 12,260 6,886 10,139 4,078 1,979 2,498 5,796 10,708 3,950 6,684
St. Paul	$11,836 \\ 3,201$	12,790 3,990	$\frac{17,860}{4,682}$
Total	136,059	158,823	170,339
*Cattle and calves.			
HOO			
Chicago Kanasa City Omaha Esat St. Louis St. Joseph Stoux City Wichita Fort Worth Philadelphia New York & Jersey City Oklahoma City Clincinnati Denver St. Paul Milwaukee	47,710 8,862	80,661 23,245 18,455 47,910 10,412 8,864 4,214 4,952 17,825 13,336 43,904 4,972 14,048 3,189 34,438 8,942 339,367	57,562 21,908 20,397 34,341 13,560 12,729 4,714 14,913 5,428 40,701 7,160 11,494 4,492 31,030 11,347 291,776
SHE	EP.		
Chicago Kanaas City Omaha East St. Louis St. Joseph Stoux City Wichita Fort Worth Philadelphia Indianapolis New York & Jersey City Oklahoma City Cincinnati Denver St. Paul Milwaukee	50,858 19,411 25,624 10,509 14,429 6,665 1,171 8,747 5,011 3,386 57,760 1,870 2,714 15,668 21,711 2,189	58,989 21,049 27,191 9,833 12,241 5,935 1,131 7,946 3,582 4,283 62,061 1,365 3,586 13,951 20,245 1,204	52,624 32,807 24,025 7,850 13,965 7,376 1,487 6,069 2,245 48,423 1,247 5,740 16,445 18,538 1,871
Total	247,723	254,592	240,712

LIVESTOCK COST AND YIELD

Average cost, yield and weight of livestock slaughtered under federal inspection, August, 1938, with comparisons:

SUIIS.			
	Aug., 1938.	July, 1938.	Aug., 1937.
Average cost per 100 lbs.: Cattle Calves Swine Sheep and lambs	\$7.29 7.95 12.33 7.62	\$ 7.62 7.71 8.65 7.95	\$ 7.66 8.11 11.73 9.84
Average yields, per cent:			
Cattle Calves Swine Sheep and lambs. Lard	53.24 55.21 74.49 47.06 12.33	53.39 55.04 74.91 47.92 12.50	51.16 56.49 72.89 46.85 9.37
Average live weight, lbs.:			
Cattle	208.71 244.68	911.93 197.50 259.70 79.59	888.08 205.74 237.85 82.42

PACIFIC COAST LIVESTOCK

Receipts five days ended Sept. 30:

	Cattle.	Calves.	Hogs.	Sheep.	
Los Angeles	5,870	2,660	1,480	2,448	
San Francisco		40		3,655	
Portland	2,615	475	4,465	4,000	
DIRECTS—Los Ange cars; hogs, 99 cars; cattle, 305 head; chead; sheep, 3,345	sheep, 5	5 cars. 1	San Fra	ncisco: , 1,885	

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NI	W YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending Oct. 1, 1938	9,4151/4 9,534 8,870	2,858 3,001 2,446	2,393 2,651 2,340
COWS, carcass	Week ending Oct. 1, 1938	1,629 1,597 3,482	1,412 1,681 1,859	2,967 2,991 3,230
BULLS, carcass	Week ending Oct. 1, 1938	556 537 373%	528 601 678	32 21 31
VEAL, carcass	Week ending Oct. 1, 1938	8,6301/4 7,164 9,697	1,198 1,268 2,128	537 1,031 1,060
LAMB, carcass	Week ending Oct. 1, 1938 Week previous Same week year ago	41,544 43,448 49,459	16,846 17,787 17,356	16,841 16,922 15,742
MUTTON, carcass	Week ending Oct. 1, 1938	2,920 3,344 3,468	504 383 410	1,501 587 1,222
PORK CUTS, lbs.	Week ending Oct. 1, 1938	1,704,774 1,676,354	355,911 401,751 406,371	268,589 143,034 155,126
BEEF CUTS, lbs.	Week ending Oct. 1, 1938 Week previous Same week year ago	564,318 494,685		*****
	LOCAL SLAUGHTERS.			
CATTLE, head	Week ending Oct. 1, 1938 Week previous	7,220 10,449 5,796	1,798 1,795 1,979	*****
CALVES, head	Week ending Oct. 1, 1938	12,042 19,193 12,995	2,568 2,444 3,026	*****
HOGS, head	Week ending Oct. 1, 1938 Week previous	45,559 43,686 39,950	15,251 17,825 14,913	
SHEEP, head	Week ending Oct. 1, 1938	57,760 62,061 48,423	5,011 3,582 6,069	*****

RECEIPTS AT CHIEF CENTERS

At 20 markets: Cattle, Hogs, Sheep,

Week ended October 1, 1938:

Previous week 270,000 322,000 415,000 1937 393,000 302,000 382,000 605,000 1936 300,000 256,000 605,000 300,000 219,000 525,000 At 11 markets: Hogs. Week ended Oct. 253,000 1937 232,000 1936 281,000 1935 177,000 1934 324,000 1933 300,000 1934 324,000 1937 Cattle. Hogs. Week ended Oct. 168,000 204,000 237,000 Previous week 181,000 190,000 237,000 1937 216,000 224,000 226,000 1937 220,000 100,000 237,000 1937 220,000 100,000 237,000 1938 23,000 224,000 230,000 1935 205,000 143,000 230,000 1935 205,000 143,000 250,000<				
At 11 markets: Hogs. Week ended Oct. 1 .253,000 Previous week .262,000 1937 .232,000 1936 .281,000 1935 .177,000 1934 .324,000 1933 .306,000 1932 .307,000 At 7 markets: Cattle. Hogs. Week ended Oct. 1 .185,000 204,000 237,000 1936 .216,000 210,000 247,000 251,000 1937 .216,000 224,000 226,000 213,000 216,000 215,000 1934 .283,000 251,000 575,000 193,000 254,000 250,000 254,000 250,000 254,00	Previoum week	270,000 303,000 300,000	322,000 302,000 356,000	411,000 415,000 382,000 605,000 525,000
Week ended Oct. 1 255,00 Previous week 363,00 1337 232,00 1386 281,00 1385 177,00 1384 300,00 1383 300,00 1382 307,00 At 7 markets: Cattle. Hogs. Sheep. Week ended Oct. 1 188,000 204,000 237,00 Previous week 181,000 199,000 247,00 1937 221,000 190,000 220,00 1936 216,000 224,000 200,000 1935 205,000 143,000 260,000 1934 263,000 281,000 575,000 1933 225,000 254,000 205,000			220,000	
Previous week .262,000 1837 .232,000 1936 .281,000 1935 1.77,000 1934 .324,000 1933 .305,000 1932 .367,000 At 7 markets: Cattle. Hogs. Sheep. Week ended Oct. 1.85,000 204,000 237,000 Previous week 1.81,000 199,000 247,000 1937 .221,000 199,000 247,000 1936 .216,000 224,000 280,000 1935 .205,000 143,000 280,000 1934 .263,000 281,000 575,000 1933 .225,000 284,000 284,000				253,000
1937 232,00 1936 281,00 1935 281,00 1934 324,00 1933 324,00 1933 303,00 1932 305,00 At 7 markets: Cattle. Hogs. Sheep. Previous week 181,000 204,000 237,000 Previous week 181,000 190,000 247,000 1936 216,000 224,000 280,000 1935 295,000 143,000 280,000 1934 283,000 281,000 575,000 1933 225,000 284,000 284,000	Provious wook			262,000
1936 281,000 1935 177,000 1934 324,000 1933 306,000 1932 360,000 1932 367,000 At 7 markets: Cattle. Hogs. Sheep. Previous week 181,000 199,000 247,000 1937 221,000 190,000 224,000 1936 216,000 224,000 280,000 1935 205,000 143,000 280,000 1934 263,000 281,000 575,000 1933 225,000 254,000 320,500	1037			.232.000
1935 177,000 1934 324,000 1933 325,000 1935 306,000 1936 307,000 At 7 markets: Cattle, Hogs Sheep Week ended Oct, 1 108,000 204,000 1936 204,000 204,000 1936 216,000 1936 226,000 1937 226,000 1938 236,000 1934 2	1096			281,000
1934 324,000 1933 306,000 1932 367,000 At 7 markets: Cattle. Hogs. Sheep. Week ended Oct. 1.68,000 204,000 237,000 Previous week 181,000 199,000 247,000 1937 221,000 190,000 220,000 1936 216,000 224,000 280,000 1935 205,000 143,000 280,000 1934 263,000 281,000 575,000 1933 225,000 254,000 320,500	1025			177.000
1933	1024			324 000
At 7 markets: Cattle. Hogs. Sheep. Week ended 0ct. 1.185,000 204,000 237,000 Previous week 1.81,000 199,000 247,000 1937 2.21,000 199,000 247,000 1936 216,000 224,000 280,000 1935 205,000 143,000 280,000 1934 285,000 281,000 575,000 1933 225,000 254,000 320,500	1099			306,000
Week ended Oct. 1 168,000 294,000 237,000 Previous week 181,000 199,000 247,000 1937 221,000 190,000 223,000 1936 216,000 224,000 280,000 1935 205,000 143,000 280,000 1934 263,000 281,000 575,000 1933 225,000 254,000 320,000	1932			.367,000
Week ended Oct. 1 188,000 204,000 237,000 Previous week 181,000 199,000 247,000 1937 221,000 190,000 221,000 1936 216,000 224,000 280,000 1935 205,000 143,000 280,000 1934 263,000 281,000 575,000 1933 225,000 254,000 302,000	At 7 markets:	Cattle.	Hogs.	Sheep.
Previous week 181,000 199,000 247,000 1937 221,000 190,000 229,000 1936 216,000 224,000 280,000 1935 205,000 143,000 280,000 1934 263,000 281,000 575,000 1933 225,000 254,000 320,000			204.000	237,000
1937 221,000 180,000 229,000 1938 216,000 224,000 280,000 1935 205,000 143,000 265,000 1934 263,000 281,000 757,000 1933 225,000 254,000 320,000	Provious week	181.000		247,000
1936 .216,000 224,000 280,000 1935 .205,000 148,000 255,000 1934 .263,000 281,000 375,000 1933 .225,000 254,000 320,000	1937			229,000
1935 205,000 143,000 265,000 1934 263,000 281,000 575,000 1933 225,000 254,000 320,000	1936	216,000	224.000	280,000
1934	1925			265,000
1933	1934			575,000
	1033	225,000		320,000
And Ittitititititititititititititititititit	1939			805,000

U. S. INSPECTED HOG KILL

At 8 points for the week ended Sept. 30, 1938, compared:

	Week ended ept. 30.	Prev. week.	Cor. week, 1937.
Chicago		80,661	57,562
Kansas City, Kansas	23,448	23,245	21,908
Omaha	15,616	18,455	20,397
St. Louis & East St. Louis	44,845	47,910	34,341
Sloux City	10,393	8,864	12,729
	8,875	10,412	13,560
St. Paul	47,710	34,438	81,030
	43,534	43,904	40,701
Total	71.712	267.889	232,228

HOG WEIGHTS AND COSTS

Average weight and cost of hogs at 11 principal markets, August, 1938:

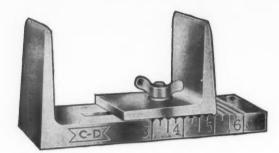
Aug.,	1938.	July,	1938.	Aug.	, 1937.
, Lbs.	Cwt.	Wt., Lbs.	Cwt.	. Libs.	Cwt.
W.	Cost	Wt.	Per	Wt.	Cost Per
Chicago287	\$7.76	282	\$8.60	275	\$11.77
East St. Louis 213	8.72	222	9.50	214	12.11
Kansas City228	8,45	282	9.35	231	11.97
Omaha298	7.31	289	8.28	269	10.82
Sioux City311	7.21	304	8.08	266	10.97
South St. Joseph 234	8.18	284	9.17	237	11.43
South St. Paul258	7.41	305	7.84	265	11.20
Cincinnati209	8.55	222	9.45	204	12.25
Denver244	8.58	239	9.62	242	11.83
Fort Worth 202	8.18	209	9.25	200	11.27
Wichita217		233	9.29	223	11.76

ST. LOUIS HOGS IN SEPTEMBER

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for September, 1938, with comparisons, reported by H. L. Sparks & Co.:

					Sept., 1938.	Sept., 1937.
Re	ceipts,	head			 .185,305	141,084
Av	erage v	veight	, 1b	8	 . 212	212
To	p price	8:				
]	Highest				 . \$9.30	\$12.75
1	Lowest				 . 8.85	11.35
Av	erage	cost .			 . 8.76	11.77

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High measuring guides make it possible for the operator to swing the links with least possible effort. No waste motion! Links are uniform and cleanly divided. Impossible to tear casing! Easily adjusted to any size, can be moved anywhere.

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or from our Chicago and Los Angeles stocks

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No. 1 Mexican;

Chili Peppers
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No. I Mexicani

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BROKER
PACKINGHOUSE
PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange and Philadelphia Commercial Exchange

Up and Down

Meat Packing 40 Years Ago

(From The National Provisioner, Oct. 8, 1898.)

World supply of lard on October 1, 1898 was estimated at 387,091 tierces compared with 486,649 tierces on October 1, 1897.

A meat tenderer was patented by James S. Milne and Abram L. Mott, Dubois, Pa.

Whittaker Packing Co., Wichita, Kans., was purchased by officials of the Commercial bank of St. Louis, Mo. The plant had a daily capacity of 1,000 hogs and 300 cattle but had been idle for several years prior to its sale.

Armour and Company awarded a contract for a branch house at Portland, Me., to be completed on January 1, 1899. The company completed its poultry dressing plant at Kansas City with a capacity of 20,000 birds daily.

Cudahy Packing Co., Omaha, Neb., made plans for the erection of a packinghouse at Portland, Ore., at an estimated cost of \$40,000.

Armour and Company opened a branch house at Davenport, Ia.

Meat Packing 25 Years Ago

(From The National Provisioner, Oct. 11, 1913.)

During the first nine months of 1913, cattle slaughter at the nine principal points was 230,000 head less than in the like period in 1912, hog slaughter

was 1,500,000 head less and sheep and lamb slaughter 600,000 head less, although in some cases receipts were higher; but many animals went back to the country for further finish.

U. S. Department of Agriculture issued regulations covering meat imports into the United States under the new tariff law which placed meats on the free list. These regulations provided that such meats must have certificates of ante-mortem and postmortem inspection, that foreign inspection must be the equivalent of that required in the United States, and that meats permitted entry could be used in federally inspected packing plants in this country.

Robert Hewitt, organizer and former president of Merchants Refrigerating Co. of New York, died on October 6 at the age of 73 years. He was one of the originators of the modern cold storage business, supervised construction of the cold storage plants under the Manhattan end of the Brooklyn bridge, and later erected the Gansevoort Storage Warehouse and was president of the company which controlled it for many years.

Alfred Dawson, president, Layton Packing Co., Milwaukee, Wis., died in London, England.

Butler Beef & Provision Co., Butler, Pa., increased its capital stock to \$25,000.

Purchase by the Cudahy Packing Co. of property at the corner of 91st st. and Erie ave., Chicago, was reported.

Chicago News of Today

President F. E. Wernke, Louisville Provision Co., Louisville, Ky., visited Chicago during the week.

Frank J. Stevens, treasurer and purchasing agent, G. M. Peet Packing Co., Chesaning, Mich., was a recent visitor in Chicago.

President W. R. Sinclair, Kingan & Co., Indianapolis, Ind., was in Chicago during the week.

President John J. Dupps, John J. Dupps Co., Cincinnati, O., was a visitor in Chicago during the week.

William G. McLeod, general superintendent, Canada Packers, Ltd., Toronto, Ont., was in Chicago this week.

President R. H. Cabell, Armour and Company, addressed the annual convention of the National Restaurant Association in Chicago on October 4 on "Opportunities in Meat Service."

Sale of a shipment of 55 hogs averaging 527 lbs., all butchers, was a feature of the Chicago livestock market this week. It took two railroad cars to bring the hogs to market. Total weight of the lot was almost 29,000 lbs. and they sold for a total of \$2,173, or over \$39 per hog. Such hogs compete on the market with packing sows, usually bringing a slight premium over sows, and these were sold at \$7.50 a cwt.

Bernard McGarraghy, sales manager, Chicago division, Rath Packing Co., died suddenly of a heart attack on September 29. He was well known to



RETAIL LEADERS GIVE O. K. TO NEW MEAT LOAF

Testing one of the new luncheon meats displayed during the convention of the National Association of Retail Meat Dealers at Milwaukee recently, smiles on the faces of retail leaders express their approval of the product, Wielding the knife is Jacob Herman, well-known Milwaukee retailer and convention chairman. From left to right are John A. Kotal, national secretary and treasurer, and A. J. Kaiser, chairman of the board, both of Chicago; Mr. Herman; John Bettendorf, St. Louis, vice-president, and George Steindl, Chicago, president of the association.

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are discussed in this 360-page volume. It tells not only how to recognize a market opportunity, but also how to take advantage of it—matching operations to market changes. 100 pages of test tables make it possible for you to determine which cuts are most profitable and how they may be converted for most advantageous sale.

The contents of "Pork Packing" include: Buying— Killing — Handling Fancy Meats — Chilling and Refrigeration—Cutting—Trimming—Cutting Tests -Making and Converting Pork Cuts-Lard Manufacture-Provision Trading Rules-Curing Pork Meats-Sooking and Smoking-Packing Fancy Meats-Sausage and Cooked Meats-Rendering Inedible Products-Labor and Cost Distribution-and Merchandising.

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THE NATIONAL PROVISIONER

407 South Dearborn Street

Chicago, Illinois

packers, jobbers and sausage manufacturers in the Chicago district and was highly esteemed by all of those with whom he came in contact. Mr. McGarraghy was born in Ireland in 1877 and came to the United States in 1900. He entered the meat packing industry with Armour and Company, was later associated with Wilson & Co. and finally with the Rath Packing Co. He is survived by his wife and one daughter.

Resignation of J. P. Spang, jr., vice president in charge of sales, Swift & Co., was announced this week by board



ing him continued success in his new position."

Mr. Spang will be succeeded in charge of sales by vice president O. E. Jones, who has been head of the company's refinery department, and who is well known throughout the industry as a



O. E. JONES



G. J. STEWART

master sales executive. Vice president George J. Stewart will assume responsibility for lard and shortening refineries, cottonseed oil mills and margarine departments formerly supervised by Mr. Jones. Mr. Stewart had his start with Swift in their Southern oil plants, and thus gets back to his old love.

New York News Notes

Leo Nejelski, advertising manager, Swift & Company, Chicago, was a visitor to New York last week.

R. E. Pearsall, vice president in charge of produce, Armour and Company, Chicago, spent a few days in New York last week. Karl Voight, small stock department, John Morrell & Co., Sioux Falls, S. D., was a visitor to New York during the past week.

The metropolitan New York and New Jersey sales staff of Kingan & Company held a meeting on October 8 at which were present H. P. Wetsell, general sales manager, and J. H. Copeland, car route sales manager, both from head-quarters at Indianapolis, and Edward F. Jackson, manager, and his assistants, Robert Dunsearth and David Campbell, Kingan Provision Co., New York.

The third annual dinner of the meat and poultry division of the New York and Brooklyn Federations of Jewish Charities will be held on October 20 at the Essex house, New York. Benjamin Lowenstein is dinner chairman and Albert Rosen is co-chairman. The committee includes many well-known members in wholesale and retail meat and poultry circles, and through their combined efforts this dinner should be one of the most successful ever held.

Countrywide News Notes

George L. Heil, sr., president, Heil Packing Co., St. Louis, Mo., is vacationing in California.

Wilson J. Wade and G. E. Mason have obtained a certificate to conduct business under the firm name of Virginia Meat & Provision Co., Los Angeles, Cal.

Walter A. Durrer and Mrs. Freda M. Ernest of the Oakland, Calif., branch of John Morrell & Co., have just completed 25 years' service in the meat packing industry and are eligible for the service award of the Institute of American Meat Packers.

Plant of L. B. Darling Co., Worcester, Mass., suffered about \$70,000 damage from fire as a result of the tropical storm which recently swept the Atlantic Coast and New England.

John Haibach, partner in the firm of Haibach Bros., meat packers of Erie, Pa., passed away on September 27 following an operation. He was 61 years of age.

Harry T. Lazelle, branch manager, Seymour Packing Co., Springfield, Mass., died suddenly on September 27. He was 62 years old.

M. C. Newman Co. has been incorporated to operate a meat plant at Newark, N. J.

Star Packing Co., Inc., Shenandoah, Pa., has just engaged in the sausage manufacturing business. Joseph Zanecosky is president of the new firm; Joseph Boreese, secretary, and Peter Shaulis, plant manager. The company plans to extend its operations later and handle a full line of meat products.

Wholesale Cooperative Meat Dealers' Association has been given permission to construct an abattoir at East Syracuse, N. Y. The association expects to start work on the building early in 1939.



ALWAYS ON THE JOB

Charles S. Hughes, president, Hughes-Curry Packing Co., Anderson, Ind., about to enter the plant office to start the day's work. (Photo The National Provisioner.)

Officials of the Nuckolls Packing Co., Pueblo, Colo., have announced the appointment of Charles F. Moore as general sales manager of the company. Mr. Moore has been for many years associated with the American Packing & Provision Co., Ogden, Utah, and will be a valuable addition to the Nuckolls staff. He succeeds A. D. Curtis, who resigned to go into business for himself.

Otto Finkbeiner, president, Little Rock Packing Co., Little Rock, Ark., has received word from the Georgia Military Academy that his son, Christian, has been nominated by Major Don Scott, head of the school, as cadet officer. Another son in the same school, Oscar (named for Oscar G. Mayer of Chicago), was recently made top sergeant.

Elwood L. Stephens, department manager for Abraham Bros. Packing Co., Memphis, Tenn., died on October 4 after an illness of six months. He was 59 years of age and had been connected with the Abraham company for about five years. He had previously resided at Kansas City.

A. C. Weinke, formerly sales manager for the Honolulu, T. H., branch house of Swift & Company, has been transferred to the mainland as assistant manager at Fresno, Cal.

Wisconsin Co-operative Packing Co., with a capital stock of 10,000 shares at \$5 each, was incorporated in Milwaukee by Morris and Jac. Segel, P. C. Pinkus and Martin J. Price, to conduct a meat packing business.

Wallace Meat Co., Wallace, Ida., has been incorporated with a capital stock of \$100,000. It will be directed by F. F. Brewer of Mullan, W. W. Papesh of Kellogg and A. D. Wallace, of Wallace,

STATEMENT OF THE OWNERSHIP, MANAGE MENT, CIRCULATION, ETC.. REQUIRED BY THE ACT OF CONGRESS OF MAR. 3, 1933, of The National Provisioner, published weekly at Chicago, Illinois, for October 1, 1938.
State of Illinois, County of Cook, ss. Before me, a notary public in and for the state and county aforesaid, personally appeared Paul I. of the County of Cook, ss. Deformed and the County of Cook, ss. Deformed and the County aforesaid, personally appeared Paul I. of law, deposes and says that he is the Editor of The National Provisioner, and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management, etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, as amended by the Act of March 3, 1933, embodied in section 537, Postal Laws and Regulations.

That the names and addresses of the pub-er, editor, managing editor, and business man-

1. That the names and addresses of the publisher, editor, managing editor, and business manager, are.

1. That the nameing editor, and business manager, are.

1. The problem of the provisioner, Inc., 407

1. Editor, Pat., Chicago, III.

1. Editor, Pat., Chicago, III.

1. Managing Editor, Paul I. Aldrich, 407 S. Dearborn St., Chicago, III.

1. Business Manager, Paul I. Aldrich, 407 S. Dearborn St., Chicago, III.

2. That the owner is: The National Provisioner, Inc., 407 S. Dearborn St., Chicago, III.

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Estate of Julius A. May, 270 Broadway, New York, N. Y.; E. O. H. Cillis, 70 Orange St., Brooklyn, N. Y.

3. That there are no known bondholders, mortgages, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities.

4. That the two paragraphs ext above, giving the bolders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation, bown such trustee is acting, is given; also that the said two paragraphs contain any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain any other fiduciary relation, the name of the person or corporation, has any interest direct or indirect in the said stock, honds, or other securities than as so stated by him.

PALL I. A. ALDRICH.

Editor and Russiness Mir.

Sworn to and additional and additional and continues of the person association and desired and conditions under which stockholders and securities in a canacity other than that of a bona fide owner; and this afflant has no reason to believe that any other person, associat

PAUL I. ALDRICH.
Editor and Business Mgr.
Sworn to and subsectbed before me this 30th
day of September, 1838.

NELLIFERN FARMER. (My commission expires March 18, 1939.)

MORE CHEESE PRODUCED

More American cheese was produced during August than in any other August during the 20 years of record, the U.S. Department of Agriculture reports. Production in North Atlantic states except New York was 42 per cent greater than in August, 1937. In New York there was a decline of 24 per cent. Total production of American cheese for the first 8 months of 1938 is estimated at 392,000,000 lbs., an increase of 14 per cent over the like period of 1937 and 32 per cent over the 8-year average.

NEWS OF THE RETAILERS

Salvatore Alaino has engaged in the meat business at 1203 Columbus ave., San Francisco, Calif.

B. Loung and L. Yoke have established a meat department at 944 63rd st., Oakland, Calif.

J. B. Hukill has purchased the Smelterville Market, Kellogg, Ida.

The Crystal Market, Enterprise, Ore., has been opened by L. P. Pehler and A.

Carl Ferguson has leased the Bendele Market, Reedsport, Ore.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agri-

cultural Economics at Chicago a	nd Eastern	markets on	October 6, 19	38.
Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice1:				
400-500 lbs	\$16,00@18,00	*******	\$18.50@19.00	************
600-700 lbs.	16.00@18.00	\$18,00@19.00	18,50@19.00 18,50@19.00	\$18.00@20.00 18.00@20.00
500-600 lbs. 600-700 lbs. 700-800 lbs.	16.00@18.00	18.00@19.50	18.50@ 19.00	20,000 20,00
STEERS, Good1:				
400-500 lbs	14.00@16.00	********	14.00@18.00	
500-600 lbs. 600-700 lbs.	14.00@16.00	15,00@18.00	14.00@18.00	15.00@18.00
700-800 lbs	14.00@ 16.00	15,00@ 18.00	14.00@18.00 14.00@18.00	15.00@18.00
STEERS, Medium1;				
400-600 lbs	12.00@14.00		12.00@14.00	12.00@15.00
600-700 lbs	12.00@14.00	13,50@15.00	12.00@14.00	12.00@15.00
STEERS, Common (Plain)1:				
400-600 lbs	11.00@12.00	12.50@13.50	11.00@12.00	
Choice				22222200
Choice Good Medium	10.50@11.50	12.00@ 13.00	11.00@12.50	11.00@12.00
Medium Common (plain)		11.50@ 12.00 11.00@ 11.50	10.00@11.00 9.50@10.00	10.50@11.0 10.00@10.5
	0.000	8 E. OFFITE E E. INC	D. 00 42 10.00	
Fresh Veal and Calf:				1
VEAL (all weights)3:				
Choice	15.00@16.00	17,00@18.00	17.00@19.00	17.50@18.5
Good	13.00@14.00	15,00@17.00 13,50@15.00	15.50@17.00 14.00@15.50	16.00@17.50 14.00@16.00
Common (plain)	12.00@13.00	12.50% 13.50	12.50@14.00	12.00@14.0
CALF (all weights)2, 8;				
Good		*********		
Medium	12.00@13.00		13.00@15.00 12.00@13.00	********
Medium Common (plain)	10.00@ 11.00		11.00@12.00	********
Fresh Lamb and Mutton:				
LAMB, Choice:				
38 lbs. down	15.00@16.00	17.50@18.00	17.50@18.00	17.00@18.0
39-45 lbs	15.00@ 16.00	17.00@17.50 16.50@17.00	17.00@17.50 16.50@17.00	16,50@ 17.50 16,00@ 17.00
	14.00% 15.00	10.000 11.00	10.1000 11.00	10.000211.0
LAMB, Good:	11.00@15.00	16,50@17.50	16.00@17.50	16.00@17.0
38 lbs. down	14.00@15.00	16.00@ 17.00	16.00@ 16.50	15.50@16.5
39-45 lbs	13.50@ 14.50	15,50@16.50	15.50@16.00	15.00@16.0
LAMB, Medium:				
All weights	13.00@14.00	14.50@15.50	14.00 @ 15.50	14.00@15.0
LAMB, Common (Plain):				
All weights	11.00@13.00	13.50@14.50	13.00@14.00	13.00@14.0
MUTTON (Ewe), 70 lbs. down:				
Good	7.00@ 8.00	8.00@ 9.00	8.00@ 9.00	8.00@ 9.0
Medium Common (plain)	6.00@ 7.00	7.00@ 8.00 6.00@ 7.00	6.50@ 8.00 6.00@ 6.50	8.00@ 9.0 7.00@ 8.0 6.00@ 7.0
Common (plain)	3.30 gg 6.00	0.0012 1.00	0.00 0.00	6.00g 1.0
Fresh Pork Cuts:				
LOINS:				
8-10 lbs	18.00@19.50	21.00@22.00	20.00@21.00	19.00@21.0
10-12 lbs. 12-15 lbs. 16-22 lbs.	17.50@ 18.50	21.00@22.00 20.50@21.50	19.50@ 20.50 18.50@ 19.50	19.00@21.0 19.00@20.0
16-22 lbs,	15.00@16.00	19.00@20.00	17.00@ 18.00	17.00@18.5
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs	13.00@14.00	***** ****	15.50@16.50	
PICNICS:				
6- 8 lbs		15.50@16.00		
BUTTS, Boston Style:				
4- 8 lbs	16.00@17.50		18.00@19.50	19.00@20.0
SPARE RIBS:				
Half Sheets	13.50@14.50	********	*******	********
TRIMMINGS:		1011-1-877	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
Regular	12.00@12.50	*********		
Includes heifer 300-450 lbs, and steer	down to 300			
Chicago. aIncludes sides at Boston and I	hiladelphia.			2000

The Wirts Meat Market recently opened at 1614 Broadway, Sacramento,

N. Karnel & Sons, Inc., are opening a meat market at 1451 N. 12th st., Milwaukee, Wis.

Kroger Grocery & Baking Co. is building a large super-market at E. Washington and Bradley sts., Indianapolis, Ind.

New super-market units of Safeway Stores, Inc., are under construction in Los Angeles, Colusa and Yreka, Calif., and in Seattle, Wash.

J. R. McKelvey has opened a meat and grocery business at Sioux Falls, S. D.

Atlantic & Pacific Tea Co. recently opened two new super-markets in Cleveland, O.

Sam and Harry Collins have taken over the meat department in the A. & P. store at Red Wing, Minn.

William J. Beck has acquired ownership of the meat market at Waterford, Wis., formerly owned by Wm. Zimmer.

Christopher B. Newport and Clifford F. Kennedy have engaged in the meat business at 2100 N. Broadway, Los Angeles, Calif., under the name of Liberty Meats & Provisions.

Andrew Hoffman will open a meat market at Nisland, S. D.



"Sure, Im a Tough Guy ... sometimes!"

"I saw an advertisement run by The Associated Business Papers that pictured me as typical of the prospects that advertisers' salesmen classify as 'tough guys.' The ad went on to say that while I am tough when salesmen call, I am pretty regular when I am reading an A.B.P. publication. Well, I don't resent it a bit. With so many keen salesmen calling on me every day, I have to pretend to be hard-boiled most of the time.

"But you can besure that I put aside that 'protective mask' when I am reading THE NATIONAL PROVISIONER because that is where I go to keep in touch with trends and developments; for practical ideas suggested by an editor who is familiar with my business. I know that THE NATIONAL PROVISIONER is written for me, not for its advertisers. Yet I read the ads, too, because I know that they are in there only because they have something to offer—not because they got editorial publicity.

"I pay cold cash for my subscription to THE NATIONAL PROVISIONER and you can bet I wouldn't do it unless I get my money's worth."

ri-

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CHICAGO MARKET PRICES

			Cervelat, choice, in hog bungs
WHOLESALE FRESH MEAT	rs	Fresh Pork and Pork Products	B. C. salami, choice
Carcass Beef		Pork loins, 8@10 lbs. av., @20 @21	Milano, salami, choice in hog bungs @36 B. C. salami, new condition @21 Frisses, choice, in hog middles @34
Week ended Cor.		Pienies	Genoa style salami, choice
Prime native steers— October 5, 1938. 19 400-600	937. 6@271/4	Spare ribs 614 616 Back fat 6 9 617 Dectar butte 619	Mortadella, new condition @21 Capicola
600- 800	@271/ @281/	Roneless butts cellar	Virginia hams
Good native steers— 400- 600	@25¼ @25¼ @25¼	trim, 2@4	LARD
Medium steers-		Rigde bones	Prime steam, cash, Bd. Trade @ 7.62½n Prime steam, loose, Bd. Trade @ 7.37½b
	@21 @21 @21	Pigs' feet @ 4 @ 4½ Kidneys, per lb. @ 10 @ 9 Livers @ 12 @ 11	Prime steam, cash, Bd. Trade @ 7.62%,n Prime steam, losse, Bd. Trade @ 7.37%,b Refined lard, tierces, f.o.b. Chgo @ 9.37% Kettle rend, tierces, f.o.b. Chgo @ 10.37% Leaf, kettle rendered, tierces,
Cows, 400-600	@22 @13	Region G 9 G 9	
Hind quarters, choice @28 Fore quarters, choice @15½	@33 @21	Snouts	f.o.b. Chicago
Beef Cuts	9-1	Chitterlings 6 5 6 6	
Chara lalas valos con	@56 @50	DRY SALT MEATS	OLEO OIL AND STEARINE
Steer loins, prime	@40 @73		Extra oleo oil (in tierces) @ 91/2
Steer short loins, No. 1 642 Steer short loins, No. 2 635	@63 @44	Clear bellies, 14@16 lbs. @11% n. Clear bellies, 18@20 lbs. @11% lbs. Rib bellies, 25@30 lbs. @10% lbs. Fat backs, 10@12 lbs. @ 7% lbs. Fat backs, 14@10 lbs. @ 8%	Prime No. 2 cleo cll. @ 9 Prime cleo stearine. @ 174
Steer loin ends (hips) @28 Steer loin ends, No. 2 @28	@37	Fat backs, 10@12 lbs	
Cow short loins	@24 @32	Regular plates	TALLOWS AND GREASES
Cow loin ends (hips) @15	@18 @40	WHOLESALE SMOKED MEATS	(Loose, basis Chicago.)
Steer ribs, No. 1	@40 @33	Fanor ser hame 14@16 lbs parchment	Edible tallow, 1% acid
Cow ribe No 3 611	@18 @13	paper24 @24%	Prime packers tallow, 3-4% @ 5½ No. 1 tallow, 10% f.f.a. @ 5½ Special tallow 55% @ 5½ Choice white grease, all hog 55% @ 5½ A-White grease, 48 acid 55% @ 5½ B-White grease, 48 acid 45% @ 5½ B-White grease, 10 f.s. 45% @ 5½ B-White grease, 25 f.f.a. 45% @ 4½ Brown grease, 25 f.f.a. 45% @ 4½
Steer rounds, prime	@2314 @2114	paper	Choice white grease, all hog 5 % @ 5 ½ A-White grease, 4% acid
Steer rounds, No. 2 @16 Steer chucks, prime @16	@21 @20	Picnics, 4@8 lbs., short shank, plain17%@18% Picnics, 4@8 lbs., long shank, plain16%@17%	B-White grease, maximum 5% acid 4% 5 Yellow grease, 16-20 f.f.a 45% 44%
Steer chucks, prime	@19 @18	Fancy skd. hams, 14@16 lbs., parchment paper	Brown grease, 25 f.f.a 4%@ 4½
14	@131/4 @121/4 @15	49 644	ANIMAL OUT
Medium plates (2) 91/2 Briskets, No. 1. (2) 13 Steer navel ends (2) 81/2	@15 @23	Insides, 80212 198.	ANIMAL OILS
Steer navel ends @ 8½ Cow navel ends @ 7½	@13 @10	Cooked hams, choice, skinless, fatted @44½ Cooked picnics, skin on, fatted @27½	Prime Edible Lard Oil
Fore shanks @ 9	@10 @ 8	Cooked picnics, skinned, fatted @28	Prime Edible Lard Oil 11½ Prime Burning Oil 9½ Prime Lard Oil—Inedible 9½ Extra W. S. Lard Oil 9½
Strip loins, No. 1, bnls @60 Strip loins, No. 2 @55	@87 @60	BARRELED PORK AND BEEF	Prime Lard Oil—Inedible 944 Extra W. 8. Lard Oil. 9 Extra V. 8. Lard Oil. 84 Extra No. 1 Lard Oil. 84 Spec. No. 1 Lard Oil. 84 Spec. No. 1 Lard Oil. 84 No. 2 Lard Oil. 84 No. 2 Lard Oil. 84 No. 2 Lard Oil. 84 Acidleas Tallow Oil. 8 Lard Oil. 8 Lard Oil. 8 Lard Oil. 144 Lard Oil. 14
	@40 @25		Spec. No. 1 Lard Oil. 84 No. 1 Lard Oil. 84
Sirioin butts, No. 2	@80 @65	70- 80 pieces	No. 2 Lard Oil
Flank steaks @20	@14 @24	100-125 pieces	Pure Neatsfoot Oil
Shoulder clods	@1514 @18	Clear plate pork, 25-35 pieces. 15.50	Extra Neatsfoot Oil
Insides, green, 6@8 lbs @15½ Outsides, green, 5@6 lbs @14 Knuckles, green, 5@6 lbs. @15½	@15% @15 @15%	Clear fat back pork: \$14.50 70 - 80 pieces \$14.50 80-100 pieces \$14.00 100-125 pieces \$13.50 Bean pork \$21.50 Brisket pork \$22.00 Clear plate pork; \$25.00 Plate beef \$20.00 Extra plate beef \$21.00	No. 1 Available Oil
Beef Products		VINEGAR PICKLED PRODUCTS	VEGETABLE OILS
Brains (per lb.)	@ 9 @11 @19	Pork feet, 200-lb. bbl. \$16.00 Lamb tongue, short cut, 200-lb. bbl. 65.00 Regular tripe, 200-lb. bbl. 16.00 Honeycomb tripe, 200-lb. bbl. 22.50 Pocket honeycomb tripe, 200-lb. bbl. 26.00	Crude cottonseed oil, in tanks, f.o.b.
Sweetbreads	@22 @10	Regular tripe, 200-lb. bbl	White deodorized, in bbls., f.o.b. Chgo. 9 @ 94 Yellow, deodorized
Fresh tripe, plain @10	@ 9 @11%	Pocket honeycomb tripe, 200-10, bbi 20.00	Crude cottonseed oil, in tanks, f.o.b. 6 8/2 Valley points, prompt. 6 8/2 White deodorized, in bbls, f.o.b. Chgo 9 94/2 Yellow, deodorized 9 9 94/2 Soap stock, 50% f.f.a, f.o.b. mills 1 6/2 Soybean oil, f.o.b. mills 9 5/2 Corn oil, in tanks, f.o.b. mills 6 84/2 Coconut oil, sellers' tanks, f.o.b. coast 2 8/2 Refined in bbls, f.o.b. Chicago 6 84/2
Livers	@ 20	SAUSAGE MATERIALS	Corn oil, in tanks, f.o.b. mills
Veal		(Packed basis.) Regular pork trimmings	Renned in bbis., r.o.b. Chicago @ 8%
Choice carcass16 @17 Good carcass14 @15 15	@18 @17	Regular pork trimmings	OLEOMARGARINE
Good saddles @21 20	@21	Pork cheek meat (trimmed)	
Medium racks @12 9	@14 @10	Pork cheek meat (trimmed)	White domestic vegetable margarine @16 White animal fat margarine, in 1 lb.
Veal Products	010	Shank meat 11 @11½ Boneless chucks 11½ @12 Beef trimmings 9½ @10	cartons @15% Puff paste (water churned) @12 Puff paste (milk churned) @13
Brains, each @ 8 Sweetbreads @34 Calf livers @48	@10 @35 @35		
Calf livers @48	(E30	Dressed canners, 350 lbs. and up	(Continued on page 54.)
Choice lambs @16	@19	Pork tongues, canner trim, S. P @15	
Medium lambs @15 Choice saddles @19	@19 @17 @23	DOMESTIC SAUSAGE	planting and the second
Medium saddles	@21 @16	(Quotations cover fancy grades.)	
Medium fores	@15 @80	Pork sausage, in 1-lb. carton	PURE VINEGARS
Lamb tongues, per lb @16 Lamb kidneys, per lb @20	@15 @20	Country style sausage, fresh in bulk @20% Country style sausage, smoked @24%	
Mutton		Frankfurters, in sheep casings	A B CALLAUAN A COMPANY
Heavy sheep	0 8	Bologna in heef middles, choice. @1814	A. P. CALLAHAN & COMPANY
Light saddles 6911	@ 9 @12 @ 5	Smoked liver sausage in hog bungs	2407 SOUTH LA SALLE STREET
Light fores @ 6	6 6	New England luncheon specialty @23	CHICAGO, ILL.
Mutton loins	@12 @10 @ 6	Minced luncheon specialty, choice @19 Tongue sausage	All and the second
Mutton stew	@121/4 @14	Blood sausage	
		Polish sausage @231/4	•
B FO			

DRY SAUSAGE

Rath's from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

Hunter Packing Company



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NATURE AND HUMAN SKILL combine to give Superb Quality in these imported canned Hams.

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DELAWARE

Liberty **Bell Brand**

Hams-Bacon-Sausages-Lard-Scrapple F. G. VOGT & SONS, INC .- PHILADELPHIA, PA.

Chicago Markets

(Continued from page 52.)

CURING MATERIALS

	Cwt.
Nitrite of moda (Chgo. w'hse stock): In 425-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots:	
Dbl. refined granulated	
Small crystals	
Medium crystals	
Large crystals	8.65
Dbl. refd. gran. nitrate of soda	8.75
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:	
Granulated	7.20
Medium, undried	
Medium, dried	10.20
Rock	6.80
Sugar-	
Raw, 96 basis, f.o.b, New Orleans	@2.99
Second sugar, 90 basis	None
Standard gran., f.o.b. refiners (2%) Packers' curing sugar, 100 lb. bags,	@4.60
f.o.b. Reserve, La., less 2% Packers, curing sugar, 250 lb. bags,	@4.30
f.o.b. Reserve, La., less 2%	@4.20
Dextrose, in car lots, per cwt	@3.74

SAUSAGE CASINGS

(F. O. B. Chicago.)	
(Prices quoted to manufacturers of sau	isage.)
Beef casings:	
Domestic rounds, 180 pack	@.17
Domestic rounds, 140 pack	@.28
Export rounds, wide	@.44
Export rounds, medium	@.27
Export rounds, narrow	@.40
No. 1 weasands	@.06
No. 2 weasands	@.04
No. 1 bungs	@.11
No. 2 bungs	@.07 @.38
Middles, regular	@.45
Middles, select, wide, 242% in.	W. 40
and over	@.85
Dried bladders	4.00
12-15 in. wide, flat	
10-12 in, wide, flat	
8-10 in. wide, flat	35
6- 8 in. wide, flat	25
Hog casings:	
Narrow, per 100 yds	2.25
Narrow, special, per 100 yds	2.10
Medium, regular	
English, medium	1.35
Wide, per 100 yds	1.25
Extra wide, per 100 yds	85
Export bungs	23
Large prime bungs	19
Medium prime bungs Small prime bungs	11
Middles, per set	18
Stomachs	09

SPICES

(Basis	Chicago,	original	bbls.,	bags	or bales.)
				Who	ole. Ground. lb. Per lb.
Allspice,	Prime .			1	614 1714
	ed				7 18%
Chill Per	pper				. 201/2
Chili Po	wder				. 19%
Cloves, A	Amboyna			2	6 30
Madag	ascar			1	61/4 191/4
Zanzib	ar			1	9 22
Ginger.	Jamaica			1	5 17
Africa	n				914 1114
Mace, Fr	ancy Ban	da		6	1 66
East I	ndia			[60 86
E. I.	& W. I.	Blend			. 55
Mustard	Flour, F	ancy			. 221/
No. 1					. 15
	Fancy I				. 25
East I	ndia				. 21
E. I.	& W. I.	Blend			. 163/
Paprika.	Extra F	RECY			. 84
Hungari	an, Fancy				. 27
Pepina 8	sweet Re	Penner			261/
Pimiexo	(220-lb,	bbln.)			251/
Pepper.	Cayenne				. 26
Red Pen	per, No.	1			. 19
Penner.	Black Al	enny			9% 10%
Black	Lampong	2003			6% 8%
Black	Tellicher	PV			10 11
White	Java Mu	ntok			10 12
White		e			936 114
	Packers				11
- A THE C	* MCWCIB				

SEEDS AND HERBS Ground

	-				for	
				Whole.	Sausage.	
Caraway Seed				. 9	11	
Celery Seed, French				17	20	
Cominos Seed				113/	14	
Coriander Morocco	Blea	ched		8		
Coriander Morocco	Natu	ral No	D. 1.	63/	8 8%	
Mustard Seed, Dute American					121/2	
Marjoram, French .				17	20	
Oregano					6 16	
Sage, Dalmatian, F					10%	
Dalmatian No. 1				71	7.001	

NEW YORK MARKET PRICES

LIVE CATTLE

Steers.	goo	d. 1	150	3	-1	50	88	3.	11	6					٠	٠			81	10.00@	10.10
Steers.																				8.00@	9.35
Cows,	medi	um									. ,					^				6.00@	
Cows,	comi	non															×			4.75@	
Cows.	low o	cutt	er	8	11	d		u	t	te	er	٠.								4.00@	
Bulls,	medi	um					,	,						,			b	,		6.00@	
Bulls;	cull	and	e	ol	n	m	0	n					٠							5.00@	5.75

LIVE CALVES

Vealers,	good	and	choice.	 		 		\$	9.50@	12.50
Vealers,	med	lium		 		 	ı		8.50%	9.00
			common						6.50@	
Calves,	good	and	choice	 		 			7.50 @	9.50

LIVE HOGS

Hogs.	good	to	choice.	180-200-lb\$	9.2560	9.35
Packin	012 80	WB.	good.	340-350-lb	6.50%	7.00

LIVE LAMBS

Lambs,	good	to	choice	 	\$ 8.75@ 9.25
Lambs,	comp	non	****	 	 6.50@ 7.00
Sheep				 	 Up to 4.00

DRESSED BEEF

City Dressed.

Native, common to fair	@ 19
Western Dressed Beef.	
Native steers, 600@800 lbs	@201
Good to choice heifers	@18
Good to choice cows	@17
Fresh hologna bulla 12	@13

BEEF CUTS

Western.	City.
No. 1 ribs25 @27	26 @28
No. 2 ribs	23 @24
No. 3 ribs	21 @22
No. 1 loins	44 @50
No. 2 loins	36 @42
No. 3 loins24 @25	80 @34
No. 1 hinds and ribs22 @24	23 @25
No. 2 hinds and ribs21 @22	2114@221
No. 1 rounds	17 @ 18
No. 2 rounds	16 @ 17
No. 3 rounds	15 @ 16
No. 1 chucks	@17
No. 2 chucks @15%	@16
No. 3 chucks	@15
City dressed bolognas	
Rolls, reg. 6@8 lbs. av	.23 @25
Rolls, reg. 4@6 lbs. av	.18 @20
Tenderloins, 4@6 lbs. av	.50 @60
Tenderioins, 4020 ibs. av	.50 @60
Tenderloins, 5@6 lbs. av	
Shoulder clods	.16 @18

DRESSED VEAL Good .17 @18 Medium .16 @17 Common .15 @16

DRESSED SHEEP	AND LAMBS	
Spring lambs, good Spring lambs, good to mediu		
Spring lambs, medium Sheep, good	141/2@151/2	
Sheep, medium		

DRESSED HOGS

Hogs,	good	and	choice	(90-140	Ibs.,	
						\$13.00@14.00

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs @	90
Pork tenderloins, fresh @	37
Pork tenderloins, frozen	33
Shoulders, Western, 10@12 lbs. av @	161/2
Butts, boneless, Western	24
	19
Hams, Western, fresh, 10@12 lbs. av @	24
Picnic hams, West, fresh, 6@8 lbs. av @	16
Pork trimmings, extra lean @	20
Pork trimmings, regular 50% lean @	15
Spareribs @	14

SMOKED MEATS

		New
round	Regular hams, 8@10 lbs. av25 @2	6 York. 5,181,463 5,001,567 236,643,629 179,213,031
for	Regular hams, 10@12 lbs. av	
ausage.	Skinned hams, 10@12 lbs. av	
	Skinned hams, 12@14 lbs. av26 @2	
11 20 14	Skinned hams, 16@18 lbs, av	
	Pienies, 4@6 lbs. av	914 In Out On hand Same day
81/4 121/4 101/4 20 16 101/4	Pienies, 6@8 lbs. av	9 Sept. 29. Sept. 29. Sept. 30. last year.
1214	City pickled bellies, 8@12 lbs. av21 @2	
101/2	Bacon, boneless, Western	7 New York319,810 393,772 51,625,156 9,138,054
20	Bacon, boueless, city	6 Boston 29,770 2,924,927 4,379,291
16	Rollettes, 8@10 lbs. av20 @2	1 Phila 7,440 18,721 1,948,032 1,978,044
101%	Beef tongue, light	3
914	Beef tongue, heavy	4 Total 674,415 853,265 142,131,532 48,185,552

FANCY MEATS

Fresh steer t				16c a pound
Fresh steer t	ongues,	1. C.	trimmed	28c a pound
Sweetbreads,	beef			30c a pound
Sweetbreads,	veal			70c a pair
Beef kidneys				12c a pound
Mutton kidne	Ув			4c each
Livers, beef				29e a pound
Oxtails				14c a pound
Beef hanging				30c a pound
Lamb fries				12e a pair

RUTCHERS' FAT

Shop Fat					 			٠	٠					٠	٠	. 8	1.75	per	cwt.
Breast Fat			٠		 												2.50		
Edible Suet			٠	٠	 		0	0		۰		0					3.50		
Inedible Suc	t				 		٠				۰	۰	٠	٠	۰	2	3.00	per	CWI.

GREEN CALFSKINS

	5-9	914-1214	121/9-14	14-18	18 up
Prime No. 1 veals.	14	2.05	2.25	2.30	2.55
Prime No. 2 veals.	13		2.05	2.10	2.25
Buttermilk No. 1			1.95	2.00	
Buttermilk No. 2	10	1.60	1.80	1.85	
Branded grubby	7	.85	1.10	1.15	1.30
Number 3	7	.85	1.10	1.15	1.30

BONES AND HOOFS

												4		ton. d basi
Round shi	ns, heavy							 ×	. 1				. ,	 \$62.5
	light													 55.0
Flat shins.	heavy													 52.5
	light .													 47.5
Thighs, bl	ades, bu	tt	O	k	8.						į.			 47.5
Hoofs, wh														
	ack and													

PRODUCE MARKETS

BUTTER.

202222		
Chicago.	Nev	V York.
Creamery (92 score) @25¼ Creamery (90-91 score)23¼ @23¼ Creamery firsts (88-89	251/	@2614 @26
score)23¼@23¾	23%	@241/2
EGGS.		
Extra firsts 26 @26% Firsts, fresh 24½@25½ Standards	• • •	@2814 @26
LIVE POULTRY.		
Fowls 10 @17 Springs 12½@14½ Broilers 11 @17 Old Roosters 12½@13½ Ducks 10 @14	12 12 12 12	@22 @18 @18 @15 @15
Geese	25	6728
DRESSED POULTRY.		
$ \begin{array}{llllllllllllllllllllllllllllllllllll$	18 19 17 20	@191; @181; @22 @19 @21 @22

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Thursday, September 30:

a man man,	i celemn			Sep	4		
		24.	26.		28.	29.	30.
Chicago			2514	2534	2514	2534	2514
New You	rk	2614	2614		261/4	261/4	
Boston		261/2	261/		261/2		261/2
Philadelp	hia	261/4	261/2	2614		261/2	2612
San Fra	ncisco	27	27	271/2	271/2		Not ilable
	sale price Chicago:	s carlo	25	fresh 25	centi 25	alize	
Receip	ts of butte	-			-	s Wi	t.):
	This week.	Last		Sir	ice Ja 38.		
Chicago. New	4,205,444	3,979,	045 2	247,319	,130	191,43	38,87
York.	5,181,463			36,643		179,21	13,031
	721,111	953,		62,099			23,338
Phila	861,564	1,019,	238	55,011	1,760	54,2	58,973

Total. 10,969,582 10	0,953,211	601,074,029	487,834,218
Cold storage move	ement (1	bsNet W	t.):
In Sept. 29.	Out Sept. 29.	On hand Sept. 30.	Same day last year.
Chicago347,165		85,633,417	32,690,163
New York319,810 Boston	29,770	51,625,156 2,924,927	9,138,054 4,379,291
Phila 7,440	18,721	1,948,032	1,978,044

Investigate



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York. 2614

241/2

28¼ 26

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30. 25½ 26¼ 26½ 26½ ot able -90

25 1: 1.— 7. 874

031 338 975

218

552

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ohn J. Felin & Co., Inc.

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Service

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and one for Providence, R. I. and nearby
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cars of cows and cow cuts, and yearlings,
steers and helfers. Give references and experience as well as amount of business to be
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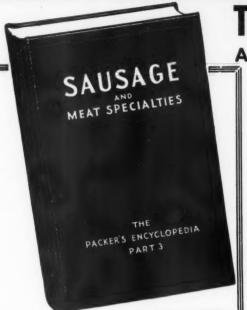


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